TRIED and TRUE RECIPES

COMPILED BY

ELIZABETH B. BASHINSKY

Tried and True Recipes

Second Book

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ELIZABETH BURFORD BASHINSKY

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Alabama Division
United Daughters of the Confederacy

Scholarship Committee Alabama Division U. D. C.

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Martha Dismukes, Troy, Alabama.

After a faithful service of thirty-five years, Martha richly deserves an honored place, not only in our family traditions, but also in our heart's affection as—

Helen's Mammy

The Black Mammy of the Old South

"Of course I'll gladly give de rule
I meks beat biscuit by
Dough I ain't sure dat you will mek
Dat bread de same as I.

'Case cookin's like religion is—
Some's 'lected, an' some ain't
An' rules don't no more mek a cook
Den sermons mek a saint."

—Howard Weeden

Cookery means the knowledge of Medea and of Circe and of Helen and of the Queen of Sheba. It means the knowledge of all herbs and fruits and balms and spices, and all that is healing and sweet in the fields and groves and savory in meats. It means carefulness and inventiveness and willingness and readiness of appliances. It means the economy of your grandmothers and the science of the modern chemist; it means much testing and no wasting; it means English thoroughness and French art and Arabian hospitality; and, in fine, it means that you are to be perfectly and always ladies—loaf givers.—Ruskin.

The following jingle is affectionately
dedicated to
Mrs. Elizabeth Burford Bashinsky
Whose labor of love made this book possible.

When asked for a surety of marital bliss,
A woman much wiser than I, said this:
"You may be pretty and you may be cute,
But if you'd keep his love, you must feed the brute."

"You must feed the brute," we all agree;
But remember, that man has natures three,
And rightful feeding, we are told,
Must nourish body, mind and soul.

The purpose of this book, you see,
Is to do that thing successfully.
Its soups and breads, its cakes and pies
Will make friend husband ope his eyes.

Its purchase price will send to college
Some girl who there will gain a knowledge
And culture too of mind and heart;
And this, in turn, they will impart
To Benedicts whose names they bear
As long as "the brave deserve the fair."

MRS. T. W. PALMER,
President Ala. Div. United Daughters of the Confederacy.

MRS. CARTER WRIGHT,
President Alabama Woman's Missionary Union.

To My Daughter

Helen Bashinsky Case

Who, in all the years of her life,
never failed to radiate that which
was helpful, unselfish, beautiful,
and true : with gratitude for the
blessedness of association with her,
and pride in being the mother of so
pure a spirit, this book is dedicated
in Loving Memory

PREFACE

"Cooking is become an art, a noble science."

On February 10, 1921, requests were sent by the compiler of these recipes to friends and members of the United Daughters of the Confederacy, asking for recipes to be published in book form and sold for the benefit of the Memorial Scholarship Endowment Fund of the Alabama Division, United Daughters of the Confederacy. Each contributor was asked to sign her recipe, with the understanding that her signature did not imply originality, but that the recipe had been tested by her and found true.

The response to this request was most gratifying. Women of culture and refinement, leaders of patriotic and literary organizations, directors of the "noble science" of cookery, sent recipes old and new, treasures gathered from the cook books of their mothers and grandmothers, traditional in their families, and many published then for the first time.

Other appeals were sent to business firms throughout the country asking them to take advertising space, through the sale of which the publication of this book was to be financed. Their cooperation was no less gratifying. The response to these two appeals found fulfillment in the first edition of Tried and True Recipes, published in 1922.

In less than two years, every copy of the first edition had been sold and the U. D. C. Scholarship Endowment Fund increased $5,350.00 from the proceeds of its sale.

So great and persistent has been the demand for another edition, that we have yielded to that demand, and are publishing this book, with the understanding that the United Daughters of the Confederacy and the Woman's Missionary Union of Alabama are to share equally the profits, all to be used for the education of the worthy poor.

This book contains more recipes, and, for that reason, is better than the first.

Realizing that the success of a recipe depends chiefly upon the quality of its ingredients, we have sought the patronage of only those firms whose products we have used and can recommend to our readers. We call your attention to these selective advertisers, and beg that you give them the patronage which they merit, because of their integrity, the superiority of their goods, and their cooperation in the promotion of our educational work.

To the women who sent their recipes, to the firms and individuals whose generous patronage and gifts made possible the publication of this book, we wish to express our grateful appreciation.

We send forth this book, as we did the first, on a three-fold mission—to bring education and opportunity to worthy boys and girls; to perpetuate the memory of those whose names the Memorial Scholarships will bear, and to guide the American home-makers in the important "Art of Cookery."

If it be true that "the hand that rocks the cradle is the hand that rules the world," it is no less true that the hand that kneads the dough contributes in large measure to the health and happiness of the world, and if we can feed upon such delectable dishes as "Heavenly Hash" and "Glorified Rice Pudding," why descend to he dead level of soggy biscuit and foggy coffee? Brillat Savarin was right when he declared, "The invention of a new dish means more happiness to the world than the discovery of a constellation." The dishes herein revealed will refute the theories of the "decline of cooking" enunciated by Octave Uzame and Henry Harvard, and convince us that the table of today surpasses that of the "good old times" of a century ago.

May these recipes bring you joy—a joy mingled with the fragrance of steaming soups, delicate sauces, savory roasts, refreshing beverages, pungent spices, and luscious fruits which greet you as from some "fire fairy's golden casserole."

(MRS. L. M.) ELIZABETH B. BASHINSKY,
Chairman Ala. Div. U. D. C. Scholarship Committee.

Troy, Alabama,
February 10, 1926.

SOUPS

Foundation for Cream Soups

1 pint milk	2 tablespoons butter
1 heaping tablespoon flour	Salt and white pepper

Process: Melt butter in double-boiler, add flour and mix well, then add milk very gradually and stir until thick.

Almond Soup

1 quart stock, beef or chicken	¼ pound almonds
1 cup cream or rich milk	1 teaspoon flour
2 hard boiled eggs	Salt and pepper

Process: Blanche almonds by dropping into boiling water for about a minute, until skins will slip off. Grind almonds in food chopper and mix with finely chopped yolks. Add to stock and let come to a boil. Make paste of flour and a little cold stock and add to above with salt and pepper. Let simmer until ready to serve. Just before serving, add cream or milk and whites of eggs which have been rubbed through a sieve. Serve with a teaspoonful whipped cream on each plate.

Almond Soup

3 cups chicken stock	½ pound ground almonds
3 cups sweet milk	2 tablespoons Worcester
1 tablespoon flour	Cayenne
2 tablespoons butter	Little onion juice

Process: Melt butter, add flour, hot milk, and other ingredients, except almonds. Serve with whipped cream and ground almonds on top.

Mrs. H. S. Scrugs, Gallatin, Tenn.

Cream of Asparagus Soup

1 quart milk	1 tablespoon flour
¼ cup butter	1 can asparagus tips

Cayenne, white pepper, and salt

Process: Make a thin cream sauce of first three ingredients. Add asparagus stalks to milk when first put on stove. When slightly thickened, run through sieve. Add asparagus tips and return to fire. When hot, serve with toasted bread squares. If it should thicken too much, thin with hot milk.

Mollie F. Crenshaw, ex-Pres., Ala. Div. U. D. C., Montgomery, Ala.

Cream of Celery Soup

1 head celery	1 tablespoon flour
1 pint rich chicken broth	1 tablespoon butter
Salt and pepper	½ pint each, milk and cream

Process: Pound celery and boil in broth for 20 minutes. Cream flour and butter and add to broth. Add milk, cream, salt, and pepper. If too thick, thin with cream or broth.

Mrs. Julia H. Weedon, Troy, Ala.

Bouillon

2 pounds lean beef
½ onion
3 bay leaves
White and shell 1 egg
1 tablespoon sherry (optional)
Cayenne and salt

Process: Cut beef into small pieces, cover with cold water and simmer about an hour; add 2 quarts boiling water, onion, and bay leaves and boil until the appearance of beef indicates all strength extracted. Strain. When cold, remove all fat and return to stove. Add beaten white and crushed shell of an egg and boil. Skim and strain through cloth or bag. Usually 2 pounds of beef should make 6 cups of bouillon. When ready to serve, heat to boiling, add salt and pepper, and 1 tablespoon sherry to quart of bouillon. Serve hot with thin slice of lemon on each cup.

Mrs. John Tilley, Montgomery, Ala.

Bouillon

5 pounds beef with plenty bone
4 quarts cold water
1 potato
½ white turnip
Parsley
1 bay leaf
1 small carrot
1 onion, 1 leek
3 cloves
2 stalks celery
Little garlic
Liebig's Extract of Beef

Process: Cut beef into 5 or 6 pieces, cover with cold water and boil 5 or 6 hours, skimming frequently. An hour before removing from fire, add vegetables and all seasonings. When cold, remove all grease, re-heat and strain through cloth; season with salt, pepper, and beef extract.

Mrs. John Weedon, Florence, Ala.

Pacific Clam Chowder

1 large slice pork
1 pint potatoes
1 large onion
½ pound can clams
4 or 5 crackers
1 pint hot milk

Process: Chop first 3 ingredients, cover with water and boil until tender. Chop clams, roll crackers, and add with salt and Cayenne. Stir carefully, cook 2 minutes, and add hot milk. Serve hot.

Carroll Roy Stewart, Los Angeles, California.

Louisiana Gumbo

1 chicken
½ pound ham
1 quart, or 1 can okra
3 large tomatoes, or 1 can tomatoes
2 onions
1 small red pepper
2 tablespoons flour
3 quarts boiling water
1 bay leaf

Process: Fry ham and brown chicken in ham fat. Remove chicken and put the flour, okra, and minced onions into fat; cook about 25 minutes, stirring to prevent burning. If not sufficient fat, add butter. Pour mixture into soup pot. Rinse skillet and pour the water over vegetables. Add red pepper, salt, chicken, tomatoes, boiling water, and bay leaf and simmer slowly 3 hours. Season with 1 tablespoon gumbo file. Oysters may be added just before gumbo is taken off and cooked until edges curl. Serve in soup plate, with boiled rice heaped in center.

Mrs. George Ulrick, Carrizozo, New Mexico.

Mock Bisque

1 pint tomatoes
1 pint milk
1 bay leaf
1 sprig parsley
¼ teaspoon soda
⅛ teaspoon pepper
2 tablespoons butter
2 teaspoons salt
3 teaspoons sugar
2 tablespoons flour

Process: Cook tomatoes and a slice of onion with the seasoning and soda for 10 minutes, and strain. Make a cream sauce of the butter, flour, and half of milk; cook until thick, then add the rest of milk which has been heated; mix with tomatoes; heat and serve at once.

F. May Sellman, Baltimore, Md.

Cream of Mushroom Soup

1 pint white stock
1 pint milk
3 tablespoons butter
2 tablespoons flour
1 can mushrooms and liquor
Salt and pepper

Process: Melt butter, add flour, and gradually stir in milk and stock. When blended, add ½ cup mushroom liquor and mushrooms chopped fine, salt, white and red pepper. When ready to serve, add juice of half lemon.

Mrs. W. E. R. Byrne, Charleston, W. Va.

Oyster Soup

1 quart oysters
3 pints milk
1 stalk celery
1 tablespoon butter
1 rounded teaspoon flour
Salt, white and black pepper

Process: Drain and wash oysters; strain oyster juice. To the milk, add celery, salt, and pepper and heat to boiling. Melt butter, add flour, stir until smooth, and add oyster juice. Add flour mixture to milk and when boiling hot, add oysters and cook until oysters are plumped and edges slightly curled. Remove celery stalk and pour into hot tureen. Serve immediately and have very hot.

Elizabeth B. Bashinsky, Troy, Ala.

Cream of Potato Soup

1 pint milk	1 small onion, grated
1 cup Irish potatoes	Yolks 2 eggs
1 pint cream sauce, page 7	1 stalk celery cut fine

White and red pepper

Process: Add creamed potatoes to warm sauce and blend; add onion, celery, seasonings, milk. When ready to serve, add yolks well beaten.

Elizabeth B. Bashinsky, Troy, Ala.

Puree Green Peas

Process: Heat 1 quart of milk to boiling. Add 1 tablespoon butter to 2 cans peas and heat until butter melts. Run peas through sieve, add liquor from the 2 cans. When ready to serve, add boiling peas to boiling milk. Season with Cayenne and white pepper. Serve with whipped cream.

Mrs. Emmett, New Orleans, La.

Green Pea Hull Soup

2 quarts green pea hulls	1 tablespoon butter
3 pints cold water	½ cup sweet milk
1 tablespoon flour	Salt and pepper

Process: Boil pea-hulls in water for an hour. Pour liquid into another vessel and add butter, flour previously dissolved in a little cold water, salt and pepper to taste. Add milk just before serving.

Mrs. Harry Moore, Washington, Ga.

Puree of Tomatoes

Process: To 2 quarts good beef stock, add a can of tomatoes and a slice of onion. Let boil. Cream 1 tablespoon butter with 1 heaping tablespoon flour, Cayenne, and salt, and add to tomatoes. Strain. Serve with toasted bread squares.

Caroline Haralson, Montgomery, Ala.

Cream Tomato Bisque

2 cups tomatoes	4 tablespoons flour
4 cups sweet milk	¼ teaspoon salt
4 tablespoons butter	¼ teaspoon soda

Process: Melt butter, add flour and milk and stir until it thickens. Cook and strain tomatoes, to which add soda, salt, and pepper; combine mixtures and stir for short while. This amount will serve 8 people.

Mrs. S. G. Lang, Sandersville, Ga.

Mock Turtle Soup

1 large soup bone (beef)
3 quarts cold water
1 tablespoon lard
2 tablespoons flour
1 small onion, chopped
1 teaspoon cinnamon
Pinch allspice and cloves
1 can tomatoes
½ glass wine
1 tablespoon Worcester Sauce
3 hard boiled eggs
1 lemon, sliced thin

Process: Place soup bone in water and let simmer 2 hours. Heat lard, add flour and brown. To flour, add onion, spices, salt, pepper, and tomatoes. Let simmer and add to soup bone an hour before serving. Just before serving, add wine and Worcester. Place sliced eggs and lemon in tureen.

Mrs. John Flowers, Dothan, Ala.

Vegetable Marmalade for Winter Soups

2 pecks ripe tomatoes
½ peck okra
12 ears corn
1 pint chopped onions

Process: Plunge tomatoes into boiling water for a moment; skin, chop fine, and boil 30 minutes; then add 1 cup salt, onions, okra cut into thin rings, and corn cut and scraped from cobs. Cook until done. Seal while boiling hot in pint jars. Keep in dark closet. To make soup, add 1 cup of marmalade to 1 quart of milk and heat.

Mrs. Moses McLemore, Montgomery, Ala.

Vegetable Jam for Winter Soup

4 pecks ripe tomatoes
2 pecks okra
2 quarts onions
6 red peppers

Process: Scald tomatoes, skin, and cut fine. Wash okra and cut thin. Chop onions and pepper, mix all, add salt to taste and boil until thick. This quantity makes 19 quarts. Seal hot. Add beef stock for winter soups.

Mrs. John D. Weedon, Florence, Ala.

FISH.

Caviar on Toast

1 can Russian Caviar, juice 1 lemon, 2 heaping tablespoons butter.

Process: Add lemon juice and melted butter to caviar. Spread on round pieces of toast. Put into oven until very hot. Serve immediately. This amount will serve 10 people.

Mrs. Josephine Anderson, Anniston, Ala.

Bell Peppers Stuffed with Crab Meat

12 bell peppers
1 large can crab meat
1½ cups mashed potatoes
3 hard boiled eggs
3 tablespoons butter
Seasonings

Process: Cut a slice from top of each pepper; with scissors carefully remove seed and seed walls, wash and turn top end down to drain on platter. Flake crab meat, add creamed potatoes. Press eggs through strainer, cream with melted butter, and add to crab. Season to taste with Worcester, tomato catsup, lemon juice or vinegar, salt and pepper,—about ½ cup or more of seasonings, using more Worcester than catsup. If too soft after seasoning, add bread crumbs to stiffen. Fill peppers with this mixture, place in a pan about 3 inches deep, add water to half depth of peppers, cover pan and bake until done, but not too soft to retain shape. Drain off water, sprinkle each pepper with cracker crumbs and butter, and bake again until crackers are light brown.

Mrs. W. W. Haralson, Troy, Ala.

Crab Cocktail

2 cups Mayonnaise
1 cup Chili Sauce
1 tablespoon Worcester
1 teaspoon A No. 1 Sauce
½ teaspoon Anchovy Paste or
½ sardine
3 dashes Tobasco

Process: Mix and pour over crab meat. Have very cold.

Pickwick Cafe, Montgomery, Ala.

Crab á la Creole

1 tablespoon butter
1 tablespoon flour
1 small onion
½ cup hot water
1 salt spoon sugar
1 can tomatoes
1 tablespoon catsup
Salt, red and black pepper

Process: Brown onion in butter, stir in flour, hot water, and tomatoes. Add seasonings and boil until thick. Add crab meat and let cook about 10 minutes. Serve hot on toast, covering toast entirely.

Mrs. Woodie S. Pugh, Mobile, Ala.

Deviled Crabs

1 can crab meat
Cracker or bread crumbs
Chopped parsley
Juice of ½ lemon
Salt and pepper
1 tablespoon Worcester Sauce
2 tablespoons butter
2 eggs
1 tomato, well mashed

Process: Use one third as much crumbs as crab meat. Mix together thoroughly all ingredients. Fill crab shells, dust top with cracker crumbs, place a small piece of butter upon top of each and bake 20 to 30 minutes. Serve with slice of lemon and sprig of parsley on each.

Mrs. Emily F. McCall, Montgomery, Ala.

Deviled Crabs

Make dressing according to recipe on large No. 2 can crabs, and add to it ¾ cup catsup, ¾ cup Boiled Dressing No. 6, (page 95), 3 tablespoons Worcester Sauce, 1 tablespoon vinegar, salt, pepper, ½ cup melted butter or chicken fat, 3 hard boiled eggs run through a wire strainer, and about 10 powdered crackers. Mix thoroughly with crab meat, fill shells and bake. Garnish with parsley and serve with lemon.

Mrs. W. C. Black, Troy, Ala.

Deviled Crabs

Pick the meat from 12 crabs. Heat ½ pound snow flake crackers and roll very fine. Mix crab meat and cracker crumbs; add 4 eggs, 6 sprigs parsley chopped fine, juice of ½ lemon, ¼ pound butter, salt and pepper to taste. Chop one medium size onion very fine and let it stew in melted butter 5 minutes, then add to other ingredients. Have shells ready, fill with mixture, sprinkle with cracker crumbs, and pour over a small quantity melted butter in which there is no onion. Bake in hot oven one-half hour and serve at once. Canned crabs can be used, if fresh ones are not available; the above quantity of seasoning requires 2 cans .

Mrs. S. G. Lang, Sandersville, Ga.

Stuffed Crabs

1½ dozen boiled crabs
1 cup bread
½ cup milk
1 cup cream
2 tablespoons butter
¼ teaspoon grated onion
½ pod red pepper
1 teaspoon salt
½ teaspoon chopped parsley
2 hard boiled eggs

Process: Pick crabs, mix with bread, salt, pepper, and hard boiled eggs minced. Boil cream and milk with onion, butter, and parsley and pour over crabs. Put into shells. Put bread crumbs and bits of butter upon top of crabs and bake about 10 minutes.

Mrs. J. M. McGlathery, Pass Christian, Miss.

Fish Coquilles

2 cups cooked fish
1 cup Irish potatoes
2 cups rich milk
Salt and pepper
1 heaping tablespoon butter
2 level tablespoons flour
Worcester Sauce
Nutmeg

Process: Mix minced fish and mashed potatoes; season with salt and pepper and place in coquille shells or baking dish. Make a cream sauce of butter, flour, and milk. Remove from fire and add salt, pepper, Worcester, and dash of nutmeg. Pour sauce over fish, brown in oven, and serve immediately.

Mrs. John Tilley, Montgomery, Ala.

Creamed Fish

Process: Boil or bake fish until tender, remove bones and thoroughly pulverize fish. Add sufficient sweet milk to make consistency of batter-bread. Then add chopped parsley or celery, little lemon juice, salt, and pepper. Cover with bread crumbs and bake. Serve with dressing made of:

1 cup sweet milk	1 heaping tablespoon butter
1 tablespoon cornstarch	Salt, pepper, lemon juice

1 egg hard boiled

Process: Mix and boil first 4 ingredients. When tolerably thick, pour over a hard boiled egg that has been run through ricer, and add juice of 1 lemon.

Mrs. Frank S. Andress, Birmingham, Ala.

Creole Fish

Cut a red fish or red snapper into pieces and fry brown in deep, hot lard. Chop 1 large onion, 2 leaves of garlic and fry brown in butter; add 2 tablespoons flour, 1 pint of tomatoes, 1 tablespoon Worcester Sauce, 6 whole cloves, salt, and pepper. Let this simmer, not boil, 30 minutes and add 1 pint of wine. Have ready several slices of bread toasted and trimmed; arrange fish on these and pour sauce over it. Serve very hot on a platter, garnished with parsley and lemon.

Mrs. M. W. Camper, Florence, Ala.

Fish Au Gratin

1 cup flaked cooked fish	1 cup cooked rice
1 cup grated American cheese	Cream or rich milk

1 cup buttered bread or cracker crumbs

Process: If cod fish is used, soak fish about 3 hours to remove excess salt. Flake and cook about 45 minutes until soft. Arrange fish, rice, and cheese in alternate layers in baking dish and moisten each layer with cream or milk. Cook in oven about 10 minutes. Remove, cover top with buttered crumbs and bake again until crumbs are brown.

Lobster á la Newburg

1½ cups milk	1 tablespoon Worcester
1½ tablespoons butter	Juice and rind of 1 lemon
1 tablespoon flour	Yolks 2 eggs, well beaten
Salt and Cayenne	Wine glass sherry

Process: Make a White Sauce, page 23, of first four ingredients; add Worcester, lemon, and yolks; when thick, add lobster and sherry.

Mrs. F. C. Stevenson, Montgomery, Ala.

Lobster á la Newburg

1 pint milk
1 heaping tablespoon flour
2 tablespoons cold water
1 egg
1 heaping tablespoon butter
1 tablespoon sherry
½ pound can lobster
Cayenne and salt

Process: Dissolve flour in cold water and add to well beaten egg; heat milk, add butter, and before it boils add, not a slice, but the butt end of a lemon, the egg and flour, stirring constantly until it thickens. Pour wine over lobster, and when dressing is thick enough, add lobster and pepper. Heat thoroughly, stir constantly, add salt just before serving.

Mrs. W. A. Gayle, ex-Pres. Ala. Div. U. D. C., Montgomery, Ala.

Lobster á la Newburg

Meat of 2 small lobsters
1 teaspoon salt
½ teaspoon mustard
1 teaspoon Worcester Sauce
Pinch red pepper
Yolks 2 eggs
1 pint cream
1 gill sherry
Small lump butter
2 teaspoons cornstarch

Process: Put lobster into chafing dish with butter and stir until butter is melted; stir in sherry, in which has been mixed the salt and mustard, then add Worcester Sauce and pepper. Thicken cream with cornstarch; beat yolks of eggs and mix well with cream; pour this gradually into chafing dish and cook until it boils. Serve immediately. Sufficient for 4 people.

Mrs. B. Rielley, Washington, D. C.

Lobster á la Newburg

2 cups boiled lobster
2 tablespoons melted butter
Wine glass sherry
Cayenne and salt
Yolks 3 eggs
1 cup sweet cream

Process: Mix first four ingredients and heat thoroughly in chafing dish or double boiler. When water in outer pan boils, add yolks well beaten and mixed with cream. Stir a minute or two and serve.

Julios Scott Matthews, Hagerstown, Md.

Lobster, Crab, or Shrimp Cocktail

1 cup mayonnaise
1 tablespoon catsup
1 tablespoon vinegar
Paprika
1 tablespoon anchovies mashed fine and smooth

Process: Mix and pour over lobster or shrimp. Serve ice cold, in glasses in beds of crushed ice.

Mrs. Wm. P. Screws, Montgomery, Ala.

Oyster Cocktail

- 4 tablespoons Chili Sauce
- 4 tablespoons vinegar
- 4 tablespoons lemon juice
- 2 teaspoons Worcester Sauce
- 1 teaspoon horseradish (optional)
- 2 or 3 drops Tabasco

Process: Mix all ingredients and set upon ice, to get thoroughly cold. Just before serving, place 6 small oysters, which must be very cold, into each cocktail glass. Cover generously with dressing. Serve with wafers.

Oscar, the Waldorf Chef, New York, N. Y.

Creamed Oysters

- 1 quart oysters
- 3 tablespoons butter
- 3 tablespoons flour
- 3½ pints milk
- White pepper and salt
- Stalk of celery

Process: Melt butter, add flour, salt, and pepper and stir until smooth; add gradually 3 cups rich milk and stir until smooth and thick. Wash oysters and put into 5 cups boiling milk to which a stalk of celery was added when placed upon stove to heat. Cook oysters until edges slightly curl; pour into a colander and drain, discarding the milk in which they were boiled; add oysters quickly to hot sauce. Stir until thoroughly hot, add additional seasoning, if needed, and serve very hot in ramekins.

Elizabeth B. Bashinsky, Troy, Ala.

Curried Oysters

- 1 tablespoon curry powder
- 1 dessertspoon flour
- 1 cup cream or milk
- Salt
- 1 heaping tablespoon butter
- 24 plant oysters

Process: Mix first four ingredients. Place butter and oysters in a saucepan, add immediately the curry mixture and cook over moderate fire, stirring constantly until oysters open their gills. Serve with toasted crackers.

Mrs. F. C. Stevenson, Montgomery, Ala.

Oyster Cutlets

Break into flakes 1 pint of cooked oysters and mix gently with sauce made of 2 tablespoons butter, 3 tablespoons flour, and 1 cup milk. Season highly with salt, pepper, and lemon juice; mold, bread and fry.

Frankie F. McCall, Montgomery, Ala.

Deviled Oysters

Mix 1 pint minced celery and 2 minced onions with 2 tablespoons butter, and cook until tender. Add a quart of oysters drained and cut into halves, and 1 cup of bread crumbs; season with curry powder, Worcester Sauce, red and black pepper, and bake a few minutes in baking dish. Serve hot.

(Mrs. J. R.) Mildred White Wells, Merion, Pa.

Escalloped Oysters

1 pint oysters
4 tablespoons oyster liquor
2 tablespoons milk or cream
½ cup dry bread crumbs
1 cup cracker crumbs
½ cup melted butter

Process: Mix bread and cracker crumbs, add butter and mix thoroughly. Arrange a layer of buttered crumbs in bottom of a buttered baking dish. Cover with a layer of oysters, sprinkle with salt and pepper, pour over half the oyster liquor and milk or cream. Add another layer of crumbs, then rest of oysters, salt, pepper, liquor and milk, and cover top with crumbs. Bake in hot oven for 30 minutes. Never have more than two layers of oysters.

Elizabeth B. Bashinsky, Troy, Ala.

Escalloped Oysters

Wash 24 oysters; put a layer of cracker crumbs into bottom of casserole, then a layer of oysters. Sprinkle salt, pepper, and bits of butter over oysters. Repeat until dish is full, with cracker crumbs on top. Pour over milk to almost cover, and bake.

Mrs. T. A. Caddell, Decatur, Ala.

Oysters in Ramekins

3 pints oysters
1 bottle tomato catsup
1 heaping tablespoon butter
1 tablespoon Worcester
1 cup thick cream
Salt, red and black pepper

Process: Make a sauce of all ingredients, except oysters. Boil oysters in their liquor, place in ramekins, cover with sauce; bake in moderate oven and add sauce from time to time, that as much as possible may be used. Watch closely to prevent burning.

(Mrs. T. E.) Mary C. Kilby, Montgomery, Ala.

Baked Salmon

1 can salmon
Yolks 3 eggs
1 cup bread crumbs
1 cup sweet milk
¼ cup butter, melted
Cayenne pepper and salt

Process: Drain salmon, mash, and add ingredients in order given. Butter round pan with tube or a border mold, sprinkle bottom and sides with toasted bread crumbs, pour in the salmon, set into a pan of warm water and bake until firm. Remove from water and let remain in oven a few minutes. Remove from oven and let stand 5 minutes before turning out. Turn into parsley garnished dish and fill center with potato balls in cream dressing and minced parsley; border salmon with green peas cooked until tender, and garnish with potato roses. Serve with Salmon Sauce, page 22.

Elizabeth B. Bashinsky, Troy, Ala.

Salmon Croquettes

1 can salmon
Yolks 2 eggs
Crackers, sifted
Mashed potatoes
Salt and Cayenne

Process: Mix salmon with equal quantity of soft mashed potatoes; add salt and Cayenne. Form into shape, dip into egg, cover with cracker crumbs, and fry in deep, hot fat.

Mrs. H. C. Scrugs, Jackson, Tenn.

Salmon Mousse

1 can pink salmon
1 cup thin cream
Whites 3 eggs
1 cup wet bread
½ cup melted butter

Process: Soak bread in water and squeeze out before measuring. Mash salmon with fork, add cream, whites unbeaten, salt, cayenne, black pepper, and bread. Bake and serve as Baked Salmon.

Elizabeth B. Bashinsky, Troy, Ala.

Salmon Loaf

1 can salmon
2 eggs, unbeaten
Paprika and Cayenne
4 crackers, rolled
3 tablespoons melted butter
Salt and pepper

Process: Mix a can of salmon, or its equivalent in cold boiled salmon, with the other ingredients and steam in greased baking powder cans, in boiling water for about 30 minutes. Turn out, garnish with parsley and lemon, and serve with Lemon Sauce, page 21.

Mrs. Amelia R. Waters, Oakland, Cal.

Timbales of Salmon

1 pound can salmon
4 eggs, separated
4 tablespoons cream
Salt and pepper

Process: Mash salmon fine and gradually add cream, salt, pepper, yolks well beaten, and whites beaten stiff. Fill greased custard cups two thirds full of salmon; stand cups in hot water and bake in quick oven 15 minutes. Serve hot.

Mrs. Nancy C. Naret, New York, N. Y.

Baked Shad

After dressing a good sized fish, salt well. With a sharp knife cut slashes in each side about one and one-half inches long and as far apart. Slice a piece of salt bacon one-eighth inch thick and cut into pieces one inch long. Insert pieces into cuts of fish on both sides. Make a dressing of egg bread and stale light bread, and season with onion, pepper, and salt. Stuff fish and draw sides together with a coarse needle and thread. Place remainder of dressing in pan around fish. Bake about an hour, basting frequently. When done, clip and remove thread; serve on a flat platter garnished with slices of lemon and parsley.

Mrs. S. G. Lang, Sandersville, Ga.

Baked Shad or Snapper

Put fish into biscuit pan, season with salt and pepper, pour over ½ cup hot water, cover pan, bake 15 minutes, then baste with a sauce of lemon juice and melted butter. Continue to baste until fish is brown, about 30 minutes, or longer according to size of fish. When ready to serve, garnish dish with strips of pimento, rings of green peppers, and slices of lemon laid on fish. Surround fish with parsley or potato chips. King Mackerel and Spanish Mackerel may be prepared in same manner.

Janet P. Anthony, Washington, Ga.

Baked Shad and Oyster Filling

Split shad down back, season lightly with salt and pepper and place in refrigerator until ready to cook. Drain a pint of oysters and reserve liquor. Season oysters with salt and pepper and dredge lightly in rolled bread crumbs. Stuff fish with oysters, sew up split or pin with skewers; cover bottom of baking pan with rolled bread crumbs, sprinkle with minced parsley and a teaspoon of minced onions, and bits of butter. Place fish upon this bed, cover with rolled bread crumbs, parsley, and bits of butter. Bake about 30 minutes in hot oven, then pour in liquor and any oysters not used in dressing, and continue baking until done.

Mrs. Leon Weil, Montgomery, Ala.

Shrimps á la Creole

3 onions, medium size
½ button of garlic
2 green peppers
2 stalks celery
1 can tomatoes, 2 pound size
Salt, black and red pepper

Process: Chop vegetables and sauté in butter. Add tomatoes, salt, and pepper and boil 10 minutes. Then add shrimps, and boil 10 minutes. Pour over mold of rice, and serve.

Pickwick Cafe, Montgomery, Ala.

Shrimp Fritters

1 can chopped shrimps
3 eggs
¼ cup milk
1 teaspoon melted butter
Pinch of salt
Sifted bread crumbs

Process: Make a batter of eggs, milk, butter, salt, and bread crumbs to make a stiff batter. Add shrimp and fry in deep, hot fat. Serve hot.

Mrs. Nancy C. Naret, New York, N. Y.

Tuna Fish Loaf

¾ cup fish
½ cup White Sauce
1 egg
¼ cup mashed potatoes
½ cup bread crumbs
Cayenne

Process: Mix in order given and bake in moderate oven.

Mrs. Robert Campbell, Birmingham, Ala.

FISH AND MEAT SAUCES

Bread Sauce

¾ cup milk
1 tablespoon cream
1 tablespoon butter
2 cloves, small onion
½ cup fine, white bread crumbs

Process: Put crumbs into pan with milk, pinch of salt, and onion with cloves inserted. Boil 15 minutes, stirring frequently. Just before serving, skim off any hard skin, or lumps which have formed, add butter and cream, stir well and serve very hot.

Marjorie Hughes, Chester, England

Cheese Sauce

4 tablespoons butter
3 tablespoons flour
2 cups hot milk
¾ teaspoon salt
1½ cups grated cheese
Cayenne and white pepper

Process: Add cheese to hot milk and stir until melted, then mix as in Thin White Sauce, page 23. Pour over previously boiled macaroni, and brown.

Elizabeth B. Bashinsky, Troy, Ala.

Cranberry Sauce

1 quart cranberries, 1 cup water, 2 cups sugar

Process: Boil cranberries and water in covered vessel for 5 or 6 minutes and press through a fine strainer. Add sugar immediately and stir until dissolved. Pour into molds.

Mrs. H. C. Calvin, Dothan, Ala.

Cranberry Sauce

Wash 1 quart of cranberries, and after putting them into a stewpan with 1 scant pint of water, and 1 pint of sugar, cook for 20 minutes, stirring often. Rinse a mold with cold water and pour the stewed cranberries into it. Set away to cool and harden.

Elizabeth B. Bashinsky, Troy, Ala.

Cranberry Jelly

1 pint cranberries
1 pint water
1 pint sugar
1 cup raisins, seeded
Rind ½ orange, grated, juice 1 lemon and grated rind

Process: Mix all ingredients, boil until thick, stirring constantly.

Mrs. L. M. Vildihill, Birmingham, Ala.

Cranberry Jelly

Wash 1 quart of cranberries. Put the fruit into a stew pan, either porcelain lined, or granite ware, add 1 cup of water and 2 cups sugar. Heat quickly to boiling point. Stir well, pressing the berries to sides of the pan to crush them. Cook 12 minutes from the time they begin to boil. Rinse a mold in cold water, press berries through a strainer, pour into the mold immediately, and set away to harden. As soon as it becomes cold it will be firm.

Elizabeth B. Bashinsky, Troy, Ala.

Creole Dressing for Steak

Stew tomatoes, fresh or canned, with 1 small sliced onion and 2 bay leaves; run through sieve; season with mace, cloves, spice, and Cayenne. Re-heat, pour over steak and serve.

Mrs. Harris Brown, Gallatin, Tenn.

Fruit Jam

1 quart cranberries
3 oranges, pulp
1 orange peel, grated
1 cup raisins
2 cups sugar

Process: Scarcely cover berries with water and cook until water is absorbed and the berries a thick mush. Add other ingredients and cook to a jam.

Mrs. Frank S. Andress, Birmingham, Ala.

Sauce for Mackerel or Fish

1 tablespoon sugar
1 teaspoon salt
1 teaspoon flour
1 tablespoon butter
1 egg
½ teaspoon celery seed
½ cup water
½ cup vinegar

Process: Sift dry ingredients and cream with butter. Mix in order given and cook until thick, stirring constantly.

Mrs. Stuart McKenzie, Montgomery, Ala.

Sauce for Baked Fish

1¾ cups water
1 small onion, sliced
1 tablespoon chopped celery
2 tablespoons vinegar
I lemon, sliced
½ teaspoon salt
Cayenne
2 eggs

Process: Mix all ingredients, except eggs, and boil 10 minutes. Beat in the eggs and serve.

Mrs. Henry Paris, Sandersville, Ga.

Lemon Sauce for Fish

2 tablespoons butter
Juice ½ lemon
2 eggs
Dash of mace

Process: Mix all ingredients, except eggs, and heat in double-boiler until very hot; add salt and pepper. When ready to serve, add eggs well beaten, and serve immediately.

Amelia R. Walters, Oakland, Cal.

Hollandaise Sauce for Fish

1 tablespoon butter
1 tablespoon flour
1½ cups boiling water
Yolks 3 eggs
1 tablespoon lemon juice
3 tablespoons salad oil

Process: Melt butter and mix with flour until smooth; add water gradually, stirring constantly, then the yolks, lemon juice or vinegar, oil, Cayenne, and mustard, if desired.

Mrs. Roy W. McKinney, ex-Pres. Gen. U. D. C., Paducah, Ky.

Hollandaise Sauce

Yolks 4 eggs
½ cup butter
1 tablespoon lemon juice
⅛ teaspon salt. Cayenne

Process: Cream butter and add yolks unbeaten and singly, mixing well after each. Cook in double-boiler, add other ingredients with a dash of nutmeg. Stir until thick; add very slowly, beating constantly, 1 cup boiling water and stir until thick.

Mrs. Norman E. Mack, Buffalo, N. Y.

Tartare Sauce

Butter size of 2 eggs
1 tablespoon lemon juice
2 tablespoons parsley chopped very fine
Salt, white and Cayenne pepper

Process: Cream butter until light and creamy. Add other ingredients and serve with fish.

Mrs. Annie H. Pitzer, Colorado Springs, Col.

Sauce for Salmon

1 tablespoon butter
1 tablespoon flour
1 cup milk
Yolks 2 eggs, well beaten
Juice 1 lemon

Process: Mix as Thin White Sauce, page 23, add yolks and cook in double-boiler, stirring constantly until thick. Add lemon juice and serve hot.

Elizabeth B. Bashinsky, Troy, Ala.

Goulash, a Relish for Meat

¼ pound butter
2 tablespoons flour
1 bunch celery
2 large onions
6 bell peppers
1 can tomatoes
½ cup sugar
Spices and salt to taste

Process: Melt butter, add flour and brown, being careful not to scorch. Chop fine celery, onions, and peppers. Mix all ingredients and cook slowly one hour. Cloves alone will make a good seasoning, but other spices may be used.

Mrs. J. B. Stanley, Greenville. Ala.

Mint Sauce

To ½ cup finely minced mint, add ¼ cup boiling water and 2 tablespoons sugar. Let steam 30 minutes. Add juice of a lemon or 4 tablespoons vinegar, ½ teaspoon salt, and Cayenne. Mix and serve cold with roast lamb.

Elizabeth B. Bashinsky, Troy, Ala.

Tomato Sauce

7 pounds tomatoes
4 pounds brown sugar
1 quart vinegar
Stick cinnamon and cloves

Process: Skin tomatoes and mash; add other ingredients and cook slowly until very thick, stirring constantly. Very fine to serve with meats, especially chicken.

Mrs. J. B. Gill, Statesville, N. C.

Tomato Mayonnaise for Meats

4 eggs, not separated
1 cup vinegar
4 tablespoons vinegar
1 heaping tablespoon butter
1 can tomatoes
2 teaspoons cornstarch
1 teaspoon mustard
½ teaspoon pepper

Process: Cook tomatoes and strain through sieve. Sift together all dry ingredients and cream with butter; add salt, eggs well beaten, and vinegar, stirring constantly. Cook in double-boiler until thick. Add hot, strained tomatoes and cook until thick.

Mrs. W. A. Argo, Talladega, Ala.

Thin White Sauce No. 1

1 tablespoon butter
1 tablespoon flour
½ teaspoon salt
1 cup scalded milk

Process: Melt butter in saucepan; add flour mixed with salt, Cayenne, and white pepper, and stir to a smooth paste; add hot milk slowly, stirring constantly. Bring to boiling, remove at once and beat until smooth.

White Sauce No. 2

Process: Prepare as Thin White Sauce, using 2 tablespoons flour and 2 tablespoons butter.

White Sauce No. 3

Basis of Croquettes and Cutlets

Process: Make as Thin White Sauce, using 2 tablespoons butter and 3 tablespoons flour.

This sauce is very thick and great care must be taken to prevent scorching. For thick Veloute Sauce, substitute 1 cup hot chicken broth for 1 cup milk.

BRAINS, CHICKEN, CROQUETTES, MEATS

Beef Loaf

3 pounds raw beef
4 eggs, well beaten
1 heaping tablespoon butter, melted
1½ cups bread crumbs
2 cups sweet milk
½ tablespoon black pepper
Pinch red pepper
1 small onion, chopped fine
1 tablespoon salt

Process: Grind beef and add ingredients in order given. Form into loaf, put into a deep pan half full of water,—about a pint, and bake about an hour and a half.

Mrs. H. A. Boyd, Warrenton, N. C.

Beef Loaf

2 cups bread crumbs
4 eggs, well beaten
Sage and salt
2 pounds round steak
1 cup sweet milk
Pepper

Process: Grind steak, add other ingredients, mix well, and form into round loaves. Put into baking pan, pour over melted butter, add hot water, and bake about an hour. Brown, and serve hot.

Mrs. G. W. Randall, Blocton, Ala.

Beef Loaf

3 pounds ground round steak
⅓ cup sweet milk
2 tablespoons bread crumbs
1 tablespoon melted butter
1 egg
2 tablespoons salt
½ teaspoon black pepper
Dash of nutmeg

Process: Beat egg well; mix all ingredients. Make into 2 loaves and put into pan with hot water; bake in hot oven until done.

Miss Anne Frye Brown, Gallatin, Tennessee.

Beef Pot Roast, Western Style

Wash roast, wipe dry, rub well with salt, pepper, and mustard, if desired. Put heaping tablespoon lard into pot. When hot, add roast and brown both sides. Cover with boiling water, add onions minced fine, and boil from one to two hours.

Mrs. Vara Walker Collins, Alexander City, Ala.

Barbecued Beef Steak (Original)

Beat thoroughly any cut of steak, flour well, salt and pepper to taste. Put into frying pan with 1 tablespoon hot lard and brown quickly on both sides. Pour over this a sauce made by mixing:

1½ cups hot water
½ cup tomato catsup
1 tablespoon Worcester Sauce
1 tablespoon butter
¼ teaspoon Tabasco
Juice of 1 lemon

Cover well and let simmer 2 hours

Mrs. C. O. Bomar, Montgomery, Ala.

Rolled Beef Steak

1 pound round steak, cut thin
1 cup soft bread crumbs
⅛ teaspoon ground cloves
Pepper
½ teaspoon salt
1 small onion chopped
Salt, pepper, flour
Hot water or milk

Process: Cut round steak ½ inch thick into pieces 3x4 inches. Make a stuffing of bread crumbs, chopped onion, olives, salt, and pepper, with sufficient milk or water to moisten. Spread stuffing over the pieces of steak, roll each piece and tie with string, or skewer with tooth picks. Dredge generously with flour, add salt and pepper and brown in beef drippings or other fat. Cover with boiling water and simmer for 1½ hours, or until tender. Remove strings or toothpicks and serve with sauce in which it was cooked.

Mrs. M. E. Haynie, Dallas, Texas.

Spanish Beef Steak

Use steak an inch thick. Season with salt and pepper and put into pan with

1 large onion, sliced
½ lemon, sliced
2 sweet, green peppers chopped
1 tablespoon butter
1 teaspoon Worcester
3 tablespoons catsup
½ glass cold water

Process: Bake 15 minutes on each side, or longer, if necessary to have steak tender.

Mrs. Henry Paris, Sandersville, Ga.

Swiss Beef Steak

Into a round steak an inch and a half thick, pound on both sides, pepper, salt and 1 cup of flour. Use a dull meat chopper and pound steak about 20 minutes. Put steak into hot skillet with a little fat in it, enough to brown steak quickly on both sides. Fill skillet with hot water, cover close, and simmer over slow fire for an hour and a half, until there is just enough gravy to serve.

Alice M. French, Indianapolis, Ind.

Swiss Beef Steak

Take a round steak an inch thick. Salt, pepper, and dredge with flour. Chop in flour until it will take no more. Fry a small onion in 2 tablespoons lard until brown; remove onion and put in steak; brown on both sides; remove to platter to keep hot. To the gravy, add 1 tablespoon butter and 2 of flour; mix and brown and add 1 cup of boiling water and 1 cup cooked, strained tomatoes. Return steak, cover closely, and cook inside stove until very tender,—about 30 minutes.

Mrs. Sam Scott, Verbena, Ala.

Swiss Beef Steak

Take round steak, cut from 2 to 2½ inches thick, rub with salt and pepper to taste, and pound in all the flour the steak will take. Next put a piece of butter, or just enough lard to prevent the meat from sticking, into a frying pan, and allow it to become smoking hot. Add steak and let it brown nicely on both sides. Place the browned steak into a baking dish and pour over it sufficient boiling water to cover the meat; place 2 or 3 slices of bacon and a minced onion on top; cover and let bake for an hour and a half. The steak should be so tender that it scarcely needs to be cut. Potatoes may also be browned in the gravy.

Mrs. S. G. Lang, Sandersville, Ga.

Brain Croquettes

1 set cooked brains
2 hard boiled eggs
½ cup cracker crumbs
1 cup White Sauce No. 1, p. 23
1 tablespoon Worcester Sauce
Salt, pepper, celery salt

Process: Chop eggs fine and mix first three ingredients. Add seasonings to White Sauce No. 1 and mix with brains. Mold into shape, dip into egg and sifted bread crumbs, and fry in wire basket in deep, hot Wesson oil or lard.

Mrs. John Tilley, Montgomery, Ala.

Brain Croquettes

2 sets beef or hog brains
Yolk 1 egg
2 tablespoons flour
1 heaping tablespoon butter
1 cup hot milk
1 teaspoon salt

Process: Scald brains and remove skin. Boil until tender; add salt and Cayenne, and set aside to cool. Make a cream dressing of butter, flour, and milk; add well beaten egg and cook, stirring constantly until it thickens. Set aside to cool. When cold, add cold brains, form into croquettes and put into refrigerator; when ready to cook, roll in meal or sifted cracker crumbs and fry in deep, hot lard until brown.

Elizabeth B. Bashinsky, Troy, Ala.

Brains and Eggs

Process: Wash and scald brains and remove skin. Barely cover with hot water and boil until tender. Cook out nearly all the water, add 2 tablespoons butter, 5 well beaten eggs, salt and pepper to taste. Stir constantly until eggs are done, but not too hard.

Mrs. Gray Harwell, Washington, Ga.

Fried Brains

Process: Put brains into cold water, skin, and cut into pieces the size of oysters. Season with salt and pepper, dip into beaten egg, roll in sifted cracker crumbs, and fry in hot lard.

Mrs. C. W. McMahon, Livingston, Ala.

Chicken a la Blackstone

2 cups cold, boiled chicken, cubed
1 cup boiled mushrooms, sliced
1 truffle, cut into small shreds
½ cup pimentoes shredded
¼ cup butter
2 yolks
4 tablespoons butter
2 tablespoons cornstarch
1½ cups chicken stock
1 cup milk
½ cup cream
Salt and Cayenne

Process: Melt 4 tablespoons butter, add cornstarch and stir until smooth. Gradually add stock, milk, and cream. Heat to boiling, season with salt and pepper, add ¼ cup butter in small pieces, beating constantly. Add chicken, mushrooms, truffle, and pimentoes. Heat to boiling point, remove from fire and add yolks, slightly beaten.

Mrs. Frederick Vierling, St. Louis, Mo.

Mammy's Broiled Chicken

Process: Kill and dress a young, spring chicken, a day or two before it is needed, split down the back and salt. When ready to cook, wash chicken, rub over with butter, sprinkle with flour and place, inside down, on medium hot baker, in which has been melted 1 tablespoon butter. Cover chicken and place weight upon cover to press chicken close to baker or skillet. When about done, turn skin side down and brown delicately. Place upon hot dish and pour over hot butter from baker and some melted butter in addition.

Helen's "Mammy", Martha Dismukes, Troy, Ala.

Broiled Chicken and Pineapple

Process: Broil chicken,—see above. Just before serving, place slices of pineapple into a hot, buttered frying pan and brown on both sides. Serve chicken on toast with a slice of pineapple on each service.

Mrs. T. A. Burke, Washington, Ga.

Creamed Chicken

1 tablespoon flour
1 heaping tablespoon butter
2 tablespoons chicken broth
1 cup cream
1 wine glass mushroom water
1 wine glass sherry
Onion juice
Salt and pepper
1 can mushrooms
1 chicken, well done

Process: Melt butter, stir in flour, mix well, and add all other ingredients. Use unsweetened sherry which should be added last. Cut chicken and mushrooms into small pieces. Chop 1 or 2 onions very fine and squeeze through a cloth to get the juice. 1 large chicken will serve 12.

Mrs. R. M. Hobbie, Montgomery, Ala.

Creamed Chicken

1 boiled chicken
1 bunch celery
½ can pimentoes
1 small can mushrooms
½ cup butter
2 tablespoons flour
2 cups milk
Salt and pepper

Process: Cut chicken and vegetables into small pieces. Make a cream sauce of the last 4 ingredients and when sauce is thick, add chicken, celery, pimentoes, and mushrooms; cook 20 minutes.

Mrs. Hugh Merrill, Anniston, Ala.

Creamed Chicken

1 chicken
1 can mushrooms
2 tablespoons chicken broth
½ cup mushroom liquor
½ cup sherry
1 cup cream
1 heaping tablespoon butter
1 heaping tablespoon flour

Process: Cook chicken until very tender and cut into small pieces. Melt butter and stir with flour until smooth. Add cream, mushroom liquor, wine, chicken broth, black and red pepper, and salt. Cut mushrooms and mix with chicken; add sauce and cook until very hot.

(Mrs. J. A.) Edna B. McMillian Harrison, Bessemer, Ala.

Creamed Chicken

1 boiled chicken
1 bell pepper
1 pint milk
2 level tablespoons flour
1 tablespoon butter
Salt and pepper

Process: Make a cream sauce of the last 4 ingredients. When smooth and thick as cream, add chopped chicken and pepper. A can of Extra Sifted Green Peas may be added with chicken. Serve on toast.

Mrs. Shelby Sanders, Troy, Ala.

Chicken a la Creole

1 medium sized chicken
1 pint can tomatoes
4 onions, chopped
1 teaspoon sugar
1 tablespoon butter
Salt and pepper

Process: Cut chicken as for stewing. Put into a stew pan, cover with boiling water, cook slowly until tender. Remove chicken and cut meat from bones. Put bones into liquor and boil 30 minutes. Remove bones. To the liquor, add chicken, tomatoes, onions, salt, pepper, sugar, and butter. Cook slowly until onions are done. Have ready 12 slices of toast. Pour over toast and serve hot. If chicken is very fat, add more water to liquor and reserve part of liquor for soup.

Mrs. Henry Hargraves, Denver, Col.

Creole Chicken

1 hen, disjointed
1 heaping tablespoon butter
2 tablespoons flour
½ can tomatoes

Process: Put butter into a deep pot; when smoking hot, add chicken and cover to steam about 30 minutes. Sprinkle finely chopped onion over chicken and steam until onions are tender. Sprinkle the flour over onions, add tomatoes and cook 10 minutes, stirring to prevent burning; add quart of boiling water, salt, and pepper; cook until chicken is tender. If necessary, add more water and cook until well done and the gravy thick. Serve with rice.

Mrs. Herman W. Thompson, Alexander City, Ala.

Creole Chicken

1 hen
1 large onion
1 large, sweet green pepper
1 can tomatoes
1 tablespoon butter
1 can mushrooms
1 tablespoon sugar
1 teaspoon salt
1 teaspoon Worcester
Cayenne

Process: Boil or steam hen until meat drops from bones. Cut rather fine. Put butter and chopped onion into frying pan and stir until onion is golden brown. Add tomatoes and stir until soft; add chopped mushrooms, chopped pepper, and seasonings. Stir until tomatoes are smooth; add chicken and blend thoroughly.

Mrs. W. D. Staples, Anniston, Ala.

Chicken Croquettes No. 1

1¾ cups cooked chicken
½ cup hickory nuts
½ teaspoon salt
1 teaspoon chopped parsley
¼ teaspoon celery salt
Cayenne
1 teaspoon lemon juice
Few drops onion juice
1 cup White Sauce No. 2, page 23

Process: Chop chicken and nuts fine and add ingredients in order given. Then cool, shape, crumb, and fry in deep, hot fat.

Mrs. B. B. Ross, ex-Pres. Ala. Div. U. D. C., Auburn, Ala.

Chicken Croquettes, No. 2

Boil chicken until tender; cut or grind, as preferred. Mix with White Sauce No. 1. When cold, mold into shape, dip into egg, roll in sifted cracker crumbs and fry in wire basket in deep, hot Wesson oil or lard.

Mrs. John Tilley, Montgomery, Ala.

Chicken Croquettes

1 cup milk
1 tablespoon flour
1 tablespoon butter
Salt and white pepper
Juice of small onion
1 teaspoon parsley
½ set or ½ can brains
1 boiled chicken, ground

Process: Make a cream sauce of first five ingredients, add parsley cut very fine, brains, previously boiled and run through strainer, and chicken. Mix well, form into croquettes and put into ice chest until thoroughly cold. Roll in egg and cracker dust and fry in deep, hot fat.

Mrs. Knox Henderson, Troy, Ala.

Chicken Croquettes

2 cups cold chicken, chopped
Yolk 1 egg
2 tablespoons butter
1½ tablespoons flour
1 cup milk
White pepper, Cayenne, & salt

Process: Make a cream sauce of flour, butter, and milk; season; add well beaten yolk and cook slowly, stirring constantly, until thick and smooth, then add the chicken. When cold, form into croquettes and cook as Croquettes No. 2.

Mrs. A. L. Harlan, Alexander City, Ala.

Chicken Fantasie

1 pint cooked chicken
6 tablespoons flour
4 tablespoons butter
½ cup chicken stock
½ cup cream
½ cup mushroom liquor
1 cup mushrooms
1 tablespoon pimentoes

Process: Melt butter, stir in flour until smooth and remove from fire. Add stock, cream, mushroom liquor, salt, pepper, and Cayenne. Return to fire and stir until smooth and thick. Add chicken and mushrooms cut into dice, and minced pimentoes. Pour into ramekins, cover with buttered bread crumbs and brown, or serve on toast.

Mrs. D. E. Biggs, Bellingham, Wash.

Old Fashioned Fried Chicken

Process: Cut chicken for frying, springle with salt and pepper, flour well, and drop into sufficient hot lard to brown. When brown, add 1 cup hot water, cover closely and let simmer 30 minutes, or longer. Use grease for gravy.

Mrs. M. M. Green, Washington, Ga.

"Mammy's" Fried Chicken and Puffs

Process: Kill and dress chicken the day before it is to be cooked; salt, and place in the refrigerator. When ready to cook, wash, flour well, and put into skillet with hot lard. Cook until a golden brown, remove from fat and place on paper to drain. Have ready some rich biscuit dough, roll thin, cut into strips about 1 by 2½ inches. Drop into the hot grease and fry a golden brown. Remove and drain on paper. Pour off grease, reserving about ½ cup in skillet. To this, add pepper and about ½ cup milk; stir well and pour into gravy dish. Garnish chicken with parsley and the puffs.

To flour chicken evenly, put it into paper bag with flour, and shake well.

Martha Dismukes, "Helen's "Mammy," Troy, Ala.

Chicken á la King

2 heaping cups cooked chicken
3 tablespoons pimentoes
6 tablespoons green peppers
1 can mushrooms
1½ teaspoons salt
3 cups rich cream
2½ tablespoons flour
1 tablespoon butter

Process: Make a white sauce of last four ingredients. You can use more butter and milk instead of cream. Add Cayenne, mushrooms, and the chicken, pimentoes and green peppers cut coarse. Heat in white sauce and serve hot or in timbales.

Mrs. T. A. Burke, Washington, Ga.

Chicken á la King

4 cups cold chicken
¼ cup pimentoes
1 small onion
1 cup sweet milk
Butter size of egg
¼ cup green peppers
1 cup celery
1 cup chicken stock
2 tablespoons flour
Salt, pepper, and Cayenne
3 tablespoons cream

Process: Chop vegetables and boil together in chicken stock until tender. Melt butter, add flour, milk, and cream, stirring constantly; when smooth, add to the boiling vegetables. Cook in double-boiler 10 minutes; add chicken, salt, and pepper and let simmer a few minutes. Serve on toast or in patty cups.

Elizabeth B. Bashinsky, Troy, Ala.

"Mammy's" Chicken Pie

Process: Kill a young chicken a day or two before needed, salt, and place in refrigerator. When ready to cook, wash, cover with water and boil until tender, add 1 tablespoon butter, remove from stove to cool in liquor. Line sides of baking pan with cream pastry, arrange chicken in pan, and place over it long narrow strips of pastry dotted with butter; arrange another layer of chicken with strips across; pour over 1 cup liquor in which chicken was cooked, and ½ cup milk, in which a teaspoon of flour has been dissolved. Bake until pastry is brown. A hard boiled egg may be sliced and arranged in pan with chicken.

Martha Dismukes, Helen's "Mammy", Troy, Ala.

Chicken Quenelles

My Daughter, Helen Bashinsky Case's Recipe

1 hen boiled, or steamed
1 tablespoon ham
Cayenne and salt
2 tablespoons cream
1 cup sweet milk
1 cup bread crumbs
1 tablespoon butter
2 eggs, separated

Process: Grind hen and ham and season highly with Cayenne, salt, and Worcester. In a separate bowl mix milk, bread crumbs, cream, butter, whites, and yolks well beaten. Cook 6 or 7 minutes. Mix with ground meat. Shape into quenelles. When cold, dip into egg, roll in bread crumbs and fry in deep, hot fat until a golden brown. Serve with the following:

Sauce

2 tablespoons butter
2 tablespoons flour
1 cup milk
Yolk 1 egg
Salt, Cayenne and Worcester

Process: Mix and cook as Sauce for Salmon, stirring constantly.

Elizabeth B. Bashinsky, Troy, Ala.

Reception Chicken

Part I

1 tablespoon Knox Gelatine
¾ cup chicken stock, hot
¾ cup cream, whipped
Salt and pepper
2 cups cold, cooked chicken, diced

Process: Dissolve gelatine in chicken stock and strain. When mixture begins to congeal, beat until frothy; add chicken, cream, salt, and pepper; pour into individual molds and congeal.

Part II

½ tablespoon Knox Gelatine
2 tablespoons cold water
Yolks 2 eggs, slightly beaten
Whites 2 eggs, beaten stiff
2 tablespoons sugar
1 teaspoon salt
1 teaspoon dry mustard
¼ teaspoon pepper
2 tablespoons lemon juice
1 tablespoon vinegar
½ cup thin cream, hot
1½ tablespoons butter
1 cup cream, whipped
2 cups celery chopped fine

Process: Soak gelatine in cold water, dissolve over hot water and strain. Beat yolks, add sugar, salt, pepper, mustard (Coleman's) lemon juice, vinegar, and hot cream. Cook over hot water until mixture thickens, stirring constantly then add butter and gelatine. Add mixture gradually to whites of eggs. When cold, fold in whipped cream and celery. Just before serving, remove chicken from molds, surround with sauce and garnish with celery tips.

Mrs. Harold Howard, Los Angeles, Cal.

Rice Chicken Pie

Process: Boil until tender, a half grown chicken. Remove fat from the chicken stock and mix fat with 1 tablespoon butter and the hot, boiled rice—1 cup full before it was boiled. Arrange alternate layers of rice and chicken in baking dish, beginning and ending with a layer of rice. Scatter pieces of butter over each layer. Cut into rings 3 hard boiled eggs and cover the top. Pour over some of the seasoned chicken stock and bake slowly about an hour.

Mrs. Kate Lee Ferguson, Gulfport, Miss.

Smothered Chicken

Split chicken down the back, place in pan with the breast down; sprinkle with salt, a little flour, black pepper; add a generous supply of butter and water enough to steam well and make the gravy. Place in oven and baste often. Turn chicken breast up and brown just before serving. A hard boiled egg chopped fine and added to the gravy, improves it, but not necessary.

Miss Minnie E. Wells, Monticello, Ark.

Chicken Terrapin

⅓ cup flour
⅓ cup butter
1 cup chicken broth
1½ cups cream
1 cup mushrooms
3 eggs, hard boiled
1 pint dark chicken meat
¼ cup sherry

Process: Melt butter, add flour, broth, and cream; stir until smooth. Season highly with red and black pepper, and salt. Add chicken livers mashed and other ingredients, except sherry, and heat very hot. Just before serving, add sherry.

Mrs. S. J. Winter, Montgomery, Ala.

Chicken Terrapin

3 or 4 cups cold, boiled chicken, chopped
1 pint heavy cream
Yolks 2 eggs
1 tablespoon cornstarch
Salt and pepper

Process: Make a cream sauce of cream, cornstarch, yolks, salt and pepper. Mix with chicken and heat. Heat ½ cup sherry and add just before serving.

Mrs. M. T. Scott, ex-Pres. General D. A. R., Bloomington, Ill.

Chicken Turnovers

2 cups flour
3 teaspoons Royal B. Powder
Milk
3 tablespoons shortening
½ teaspoon salt
Chicken cooked, and cut fine

Process: Sift together the dry ingredients, cut in shortening and moisten with milk. Roll out half inch thick, cut into large rounds with coffee can. Place on each a large spoonful of chicken, moistened with stock. Brush edges of dough with egg, fold over and press edges together. Fry in deed, hot fat, or bake in moderate oven. Serve dry, or with the stock slightly thickened and colored. Flavor with "kitchen bouquet."

Mrs. W. B. Nelson, Montgomery, Ala.

Breaded Cutlets

Salt and pepper cutlets—pork, lamb, or veal; dip into beaten egg and into sifted cracker crumbs and fry in deep, hot fat until light brown.

Aline I. Sacks, Troy, Ala.

Baked Ham

Process: Cover top of thick slice ham with brown sugar, ½ inch thick, sprinkle with Coleman's mustard, pour over 1 pint milk and bake in slow oven 1½ hours.

Mrs. Mark W. Allen, Detroit, Mich.

Baked Ham Au Gratin

1 slice of smoked ham	1 cup boiled rice
¼ cup molasses	¼ cup grated cheese

Process: Freshen ham, which should be 1 inch thick, by soaking in cold water 1 hour. Drain and wipe dry. Spread and work in molasses on both sides of slice with edge of a saucer. Let stand 15 minutes. Bake in moderate oven 45 minutes, using a small amount of water in pan. When done, pile rice lightly upon ham and sprinkle cheese on top. Return to oven to melt and brown cheese.

Mrs. Harold Howard, Los Angeles, Cal.

To Boil Ham No. 1

Wash ham in warm water and if old, soak over night in cold water. Next morning put into a boiler or large lard can, with a platter or pan in bottom, to prevent sticking; add 6 pods of pepper, cover with cold water. After boiling an hour, drain off water and refill with clear, boiling water. Add 3 or 4 additional pods of pepper and 1 cup of sorghum and boil until broad bone in bottom of ham can be pulled out; about 20 minutes for each pound will be required. When cold, remove skin, trim off a part of fat to shape; break an egg on top and rub over ham. Sprinkle with brown sugar, then sifted bread crumbs, dot with splotches of black pepper and paprika, stick in whole cloves here and there. Place in moderate oven and brown carefully, to prevent burning, until a delicate brown. When cold, slice very thin, beginning at small end of ham; serve with Chili Sauce, cucumber pickle, or India Relish.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

To Boil Ham No. 2

Place ham in a vessel sufficiently large to permit covering ham with boiling water. Put a platter in bottom of vessel to prevent ham sticking to vessel and burning. Boil until about half done, pour off half of water and cover with fresh, boiling water. Add ¾ pint of syrup and a scant cup of vinegar and continue to boil until done—about 20 minutes for each pound will be required. Let ham remain in liquid overnight. Skin, dress, and brown as in Boiled Ham No. 1.

Mrs. W. W. Lanier, Montgomery, Ala.

A Famous Tennessee Recipe for Curing Hams

Kill young, fat hogs, a year old or less, when weather is cold and dry, cold enough to expel all animal heat. Block out hams as soon after killing as practicable and leave out of doors, on roof of an out-house overnight. Trim and shape hams, reserving most of fat. When trimmed, pack down in box, covering each ham completely in salt. It is difficult to use too much salt. Over these, place a layer of cobs, then hams, salt and cobs, alternating. Let hams remain in salt three or four weeks; the size of hams and weather conditions regulate the time for "taking" salt. If meat is small and weather not freezing, the meat absorbs salt more readily. At end of salting time, remove from box on a clear, cold day; shake off excess of salt and hang in a smoke house or a dark, cool outhouse. Protect from mice by swinging hams to wires 10 or 12 inches long from poles, from which hams are suspended. Do not permit hams to touch when suspended. Begin the process of smoking with a smothered fire, hickory preferred, but any hard wood will do. It is well to confine fire in an old stove, without top, or in a deep, old iron kettle, but it can be made on a dirt floor. Keep fire smothered during day and extinguish at night to prevent fire. Smoke ham about 10 days, or until a nice, delicate, brown color. Then allow to hang about a month curing by action of the air. While it is cold weather, to be ahead of the skipper fly, on a clear, cold day, dip each ham separately into a large kettle of rapidly boiling water for 2 minutes. Make a thick paste of sorghum, black and red pepper, using four times as much of the black as red, and cover every particle of the fleshy part of ham with the mixture. While meat is drying, keep away all flies, and when dry, wrap each ham separately in heavy paper, newspaper doubled may be used. When well wrapped, put into good cotton sacks and tie securely to prevent any possible entrance of skipper fly. When sacked, hang in a dry smoke house, or any dry, dark, cool house.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

How to Cure Hams

Before packing hams in salt, put a teaspoon of saltpeter on fleshy part of ham next to the little bone in the middle. Let hams remain cured in salt from 3 to 4 weeks. Then wash off salt in boiling water, hot with red pepper. Before hanging through flesh end, sprinkle a small amount of borax on the fleshy side. Let hang and smoke until meat is dry and brown. For smoking use any hard wood, but hickory preferred. Heat 2 cups syrup to boiling, add ½ cup black pepper and 1 teaspoon red pepper, thicken with meal to a paste and apply to hams, (sufficient for 12 hams); when dried out, wrap closely in two layers of brown paper, put into flour sacks, dip into lime paste, thickened with flour and then hang in sun until dry.

Mrs. Edwin B. Cade, Washington, Ga.

Ham Croquettes

1 cup bread crumbs
2 cups mashed potatoes
1 tablespoon butter
3 eggs
1 teaspoon mustard
Cayenne
1 cup finely ground, cooked ham

Process: Mix ham, potatoes, butter, pepper, mustard, and 2 eggs; shape into croquettes. Beat the remaining egg, add 2 teaspoons sweet cream. Dip croquettes into this and fry in deep, hot lard.

Julia Belt, Dickerson, Md.

Escalloped Ham

6 eggs, hard boiled
1 cup boiled ham
1 cup cracker crumbs
½ cup butter, melted
1 quart milk
2 tablespoons flour
2 tablespoons butter
Salt, pepper

Process: Make a white sauce of last four ingredients. Chop whites fine, rub yolks through sieve. Moisten crumbs with melted butter. Butter a baking dish. Put in alternate layers crumbs, white sauce, ham, whites, and yolks. Repeat until all is used, with crumbs on top. Bake in moderate oven 30 minutes, when crumbs should be a golden brown.

Alice M. French, Indianapolis, Ind.

Hoosier Ham

Place a thick slice of ham into a skillet or baking dish. Fill dish with thick slices Irish potatoes and pour a pint of sweet milk over them. Bake an hour or longer, until all the milk is absorbed and potatoes browned.

Alice M. French, Indianapolis, Ind.

Ham Toast

Process: Run bits of cold ham through meat grinder. Fill baking dish with alternate layers of toasted bread and ground ham. Pour over milk that has been seasoned, and thickened with a little flour. Bake. Cover dish and serve when hot.

Mrs. John Wilkerson, Troy, Ala.

Irish Stew

6 potatoes, medium size
1 carrot
2 onions sliced
Salt, pepper
2 pounds neck of mutton or lamb

Process: Wash meat and cut into 4 inch pieces. Cover with cold water and boil slowly in covered kettle, for 30 minutes. Add potatoes, quartered, onions, salt, pepper, and carrot, if desired, and cook until well done. Remove meat and most of potatoes and simmer for an hour. Leave 2 potatoes in gravy and mash with potato-masher to thicken gravy. Beef or pork may be used instead of lamb.

Annie Laurie Cullen, Ozark, Ala.

Roast Lamb

My Mother, Mollie Bizzell McMillian's Recipe

Wash roast thoroughly in cold water, dry with cloth, dredge with salt and pepper, a pinch of ground ginger, and flour. Put 2 tablespoons of lard and a small chopped onion into roaster. When brown, remove onion and place lamb in roaster with the hot lard. Pour over lamb 1 tablespoon each, Worcester and tomato catsup, add a pinch of sugar. Cover lamb with sliced tomatoes, if desired. Pour a pint of boiling water into pan, not over meat, and stir. Cover close and put into hot oven. Baste frequently with gravy and melted butter. Add more boiling water, if needed. Cook slowly until tender; remove cover and brown.

(Mrs. J. S.) Mamie MacMillian Starke, Troy, Ala.

Creamed Meat in Carrot Rings

2 cups carrots
½ cup milk
2 level tablespoons butter
2 level tablespoons flour
4 eggs, separated
½ teaspoon salt

Process: Boil carrots until tender and press through a coarse sieve. Melt butter, add flour and mix well. Gradually add milk and cook until smooth. Add salt, beaten yolks, carrots, and stiffly beaten whites. Butter round pan with tube, or a border mold, sprinkle with toasted bread crumbs, pour in mixture, set into a pan of warm water and bake in moderate oven until firm, about 20 minutes. Let stand 3 minutes before turning out. Fill center with any kind of creamed meat, peas, or creamed potatoes. Serve hot.

Mrs. M. E. Haynie, Dallas, Texas.

Meat Croquettes

2 cups cooked meat
Pepper and salt
1 cup White Sauce, No. 2
1 egg

Process: Grind or chop meat; add White Sauce, mix and add egg. Shape into croquettes and put into ice chest for an hour or two. Roll in sifted cracker crumbs and fry in deep, hot lard.

Lucinda Thomas, San Kitts, I. Barbadoes.

Nut Croquettes

2 cups mashed potatoes
1 cup roasted peanuts
1 salt spoon nutmeg
1 teaspoon salt
½ teaspoon white pepper
1 teaspoon onion juice
1 beaten egg
1 tablespoon chopped parsley

Process: Chop nuts; mix in order given. Form into croquettes, brush over with beaten egg, roll in sifted bread crumbs, fry in deep, hot fat, and drain on paper.

Mrs. W. C. Black, Troy, Ala.

Liver Sausage

2 hog livers
1 hog's head
1 quart liquor
1 pint meal
1 pint flour
Salt, pepper, sage

Process: Boil together until thoroughly done, livers and head. Let cool. Reserve 1 quart of the water in which they were boiled. Run meat through sausage grinder, season with salt, pepper, and sage. When liquor is cool, add meal, flour, and ground meat; stir constantly and cook about 30 minutes. When done, pour into pans to mold. Cut in slices, dip into flour, and fry in very little fat.

Mrs. R. L. Foreman, Washington, Ga.

Sausage

12 pounds meat (pork)
4 tablespoons sage
3 tablespoons salt
2 tablespoons black pepper
1 tablespoon red pepper

Process: Grind meat, add seasonings. Use level measures.

Mrs. M. E. Curtis, Camden, Ala.

Pork Sausage

12 pounds meat
2 tablespoons sage
3 tablespoons salt
1 tablespoon red pepper

Process: Mix well and stuff.

Mrs. J. P. Wood, Sr., Troy, Ala.

Sausage

15 pounds meat
2 ounces black pepper
4 ounces salt
1 ounce each, red pepper and sage

Process: Grind meat, season, and grind again.

Mrs. M. W. Patton, Livingston, Ala.

To Cook Cased Sausage

Coil sausage unbroken around inside of frying pan; add ½ cup cold water or more, in proportion to amount of sausage. Cover and cook on top of stove until water is boiled out and sausage brown. Turn sausage, add 1 tablespoon cold water and cover quickly. If sausage needs more seasoning, add a red pepper pod to the water in which sausage is cooked. Salt may be added in same way.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

Baked Tongue

Cover beef tongue with cold water and boil 4 hours, or until tender. Remove skin, dredge with flour, sprinkle with salt and pepper, and place in baking pan; fill in the curve of tongue with a dressing made of:

1 cup bread crumbs
Salt, pepper, thyme
1 onion, minced
1 cup cold rice
1 egg
1 tablespoon butter

Pour over a small can tomatoes and bake about 45 minutes. One cup corn bread crumbs may be substituted for rice.

Mrs. Amos H. Norris, Tampa, Fla.

Braised Tongue

My Daughter, Helen Bashinsky Case's Recipe

Process: Cover a fresh tongue with boiling water and cook slowly 2 hours. When done, remove skin and roots. Place in deep pan and surround with ⅓ cup each, chopped celery and onion, a sprig of parsley and pour over 4 cups of sauce. Cover closely and bake two hours, turning after first hour. Serve on platter and strain sauce around it.

Sauce for Tongue: Brown ¼ cup butter, add ¼ cup flour, stir until brown. Add gradually 2 cups water, in which tongue was cooked, and 1½ cups cooked, strained tomatoes, fresh or canned.

Elizabeth B. Bashinsky, Troy, Ala.

Dressed Tongue

4 tablespoons tomato catsup
2 tablespoons Worcester Sauce
2 tablespoons water
2 tablespoons butter
Salt and pepper

Process: Mix all ingredients and boil until a little thick. Pour over tongue which has been boiled until tender and skinned, then brown in oven, basting often.

Mrs. John Flowers, Dothan, Ala.

Veal Loaf

2 pounds veal, chopped fine
½ pound pork, chopped fine
1 teaspoon chopped onion, (optional)
2 tablespoons melted butter
2 eggs
1 cup milk
1 cup bread crumbs
Salt and pepper

Process: Mix well, form into a loaf and bake slowly.

Mrs. Walter Crowell, Monroe, N. C.

Baked Veal Steak

4 or 5 onions
1 can tomato soup
Veal steak
1 tablespoon chopped parsley
1 tablespoon chopped green pepper
Salt and pepper

Process: Cover bottom of well buttered baking dish with sliced onions, place steak on top of onions, season with salt and pepper, cover with Tomato Soup and ½ as much water. Over this sprinkle parsley and green peppers. If desired, mushrooms may be added. Bake in slow oven about 2 hours. Do not cook until dry.

Mrs. Mark W. Allen, Detroit, Mich.

Veal Supreme

3 pounds round veal steak
2 eggs, well beaten
1 pint rich milk
2 cups cracker crumbs

Process: Cut steak into pieces large enough for one serving. Dip into eggs, then into sifted crumbs. Fry a delicate brown in hot lard. Season with salt and pepper. Arrange in roaster, pour over hot milk heated in skillet, in which veal has been fried. Bake in a moderate oven about 2½ hours.

Mrs. M. E. Haynie, Dallas, Texas.

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FRUITS AND VEGETABLES

Cooking of Vegetables

Vegetables should be washed in cold water and cooked until tender in boiling, salted water. If cooked in an uncovered vessel, their color is the better preserved. A pinch of soda added to boiling water preserves the green color of string beans, greens, and spinach. For peas and beans, add salt last half hour of cooking. In using canned goods, empty contents immediately and let stand an hour to become re-oxygenated. Beans, peas, asparagus, etc., should be emptied into a strainer, drained, and cold water poured over them. If dried vegetables are used, soak them in cold water several hours or over night, before cooking.

Every kitchen should be supplied with a small scrubbing brush, and two small knives for preparation of vegetables. An inexpensive whisk broom is most useful in "silking" corn.

Apple Crisp

1 quart sliced apples
1 cup sugar
¾ cup flour
½ cup butter (scant)
½ cup water
1 teaspoon cinnamon

Process: Butter baking dish and partly fill with apples mixed with cinnamon; add water. Sift flour and sugar together, add butter, and work together with finger tips until crumbly. Spread over apples and bake uncovered in moderate oven.

Mrs. John Berry, Atlanta, Ga.

Baked Apples

Cut 5 medium sized apples crosswise into about 5 slices. Put into a shallow biscuit pan; add 1 cup sugar, 1 heaping tablespoon butter; cover with water and bake in oven, basting frequently. When beginning to brown, scatter ½ cup pecans over top and brown. Pour upon flat platter and serve.

Mrs. Ophelia Wiley, Troy, Ala.

Cinnamon Apples

1 cup sugar
1 cup water
1 cup cinnamon drops
Apples peeled and cored

Process: Boil water and sugar with cinnamon drops. When boiling, drop in apples and cook until tender. Put into oven to dry out slightly.

Mrs. B. A. Owen, Jackson, Tenn.

Jellied Apples

Pare and core 8 medium sized apples and drop into cold water. Place in an enameled pan and sift over them 1½ cups sugar. Add water to half cover apples, and juice of a lemon; cover and cook on top of stove. When bottom of apple is clear, turn with egg whip that other end may be in syrup. When done, place upon platter and fill centers with cherries. For lunch or tea.

Mrs. J. N. Thompson, Hon. Life Pres. Ala. Div. U. D. C., Tuscumbia.

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Stuffed Baked Apples

4 large apples
8 prunes
2 dessert spoons orange juice
4 tablespoons sugar
½ cup chopped nuts
½ cup water
1 tablespoon butter

Process: Pare and core apples. Soak prunes in cold water 2 hours, remove seed and chop fine. Fill centers of apples with prunes, a little sugar, and 1 teaspoon orange juice to each apple; cover with slice cut from end of apple. Put apples into pan and baste with syrup made of sugar, butter, and water. Bake in moderate oven, basting often until apples are tender. Remove from pan, pour over any syrup left in bottom of pan, and sprinkle with chopped nuts.

Mrs. Mary F. Simmons, Faison, N. C.

Stuffed Baked Apples

Process: Core apples; remove pulp carefully and stew it in a little water until tender. Sweeten pulp to taste and add 1 cup each, seeded raisins and cocoanut, or more, depending upon number of apples. Fill hulls with mixture and put a small lump of butter upon top of each. Put into pan with a little water around apples and bake a few minutes. Serve with whipped cream.

Mrs. J. A. Lancaster, Alexander City, Ala.

Stuffed Apples

Process: Pare, core, and cook apples until done. To 6 cooked apples, add juice and pulp of 2 oranges, a few raisins, and sugar to taste. Serve with meat course.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Transparent Apples

Pare and core 12 nice, firm apples. Put into pan and pour over them 3 cups sugar and 1½ cups cold water. Cook on top of stove until apples are transparent and the syrup thick. Turn apples once while cooking.

Mrs. G. H. Malone, Dothan, Ala.

Asparagus

Slice loaf of bread lengthwise and divide into strips 3 inches wide and length of asparagus. Toast a light brown. Place 3 stalks asparagus upon each strip and pour over a little white sauce. Cover with grated cheese, or cut very thin strips of cheese and lay crosswise upon asparagus and let remain in oven until cheese is melted. Serve immediately.

Mrs. Ross Barton, Alexander City, Ala.

Baked Beans Supreme

2 cups white beans
1 onion, medium size
2 cups tomato pulp
½ cup grated cheese
2 small sweet pickles
½ cup stuffed olives
1 small stalk celery
½ cup olive or Wesson oil

Process: Rinse beans and boil about an hour. Chop onion, pickles, olives, and celery. Make a sauce of tomatoes and oil and boil until quite thick. Drain beans, mix with chopped mixture, put into a baking dish, and pour sauce over it. Cover and bake about 1½ hours. Sprinkle top with grated cheese and bake, uncovered, until cheese has melted and browned.

Mrs. Mary Adams, Augusta, Ga.

Bean Loaf

1 pt. cold, cooked Navy Beans
2 tablespoons catsup
1 cup bread crumbs
1 tablespoon chopped onion

Process: Combine ingredients in order given, add salt and pepper and shape into a loaf. Put a few thin strips of salt pork or bacon over top. Bake in hot oven about 25 minutes.

Mrs. John McNeil, Columbia, Tenn.

String Beans

Remove strings, wash, and tie with soft, white darning thread, in bundles of a dozen or more. Clip ends, that all may be of same length. Cook in uncovered vessel in boiling water, to which a pinch of soda has been added. Add salt last half hour. Drain, place in serving dish, clip and carefully remove strings that beans may lie evenly in dish. Season with butter, and salt, if needed. Beans may be boiled with a piece of bacon, if preferred, and no butter or salt used.

Elizabeth B. Bashinsky, Troy, Ala.

Creamed Beets

1 pint beets, cubed
2 tablespoons vinegar
2 tablespoons butter
1 tablespoon water
½ cup sweet cream
Salt

Process: Wash beets, leaving roots and about an inch of top, to prevent "bleeding." Boil until tender, rub off skins and cut into ½ inch cubes. Heat vinegar, water, butter, and salt. When nearly boiling, add cream and beets. Cook until beets are hot.

Mrs. Jas. Thomas, Charleston, S. C.

Beets Supreme

12 small beets
2 thin slices onion
½ cup sugar
½ tablespoon cornstarch
½ cup vinegar
1 tablespoon butter

Process: Cook beets as in Creamed Beets and cube. Mix sugar and cornstarch, add vinegar and stir constantly until it boils; cook 5 minutes. Add onion, pour sauce over beets and let stand 30 minutes. When ready to serve, heat slowly, add butter, and serve very hot. Splendid with chicken or lamb.

Mrs. Jas. Thomas, Charleston, S. C.

Creamed Cauliflower

Process: Remove leaves, cut off stalk, and soak 30 minutes (head down) in cold water to cover. Cook (head up) 20 minutes or until soft, in boiling salted water. Drain, and pour over White Sauce No. 1; or separate flowerets, and re-heat in 1½ cups of White Sauce.

Elizabeth B. Bashinsky, Troy, Ala.

Cauliflower au Gratin

Process: Place a whole cooked cauliflower in baking dish, sprinkle with grated cheese, cover with buttered crumbs, and place in oven to brown crumbs. Remove from oven and pour 1 pint Thin White Sauce over cauliflower.

Elizabeth B. Bashinsky, Troy, Ala.

Cauliflower and Cheese

Boil cauliflower in salt water until tender. Brown 1 heaping tablespoon butter with 1 tablespoon flour, add 1 cup of water in which cauliflower was boiled and ½ cup grated cheese. Stir until melted and smooth, and pour over hot cauliflower.

Aline I. Sacks, Troy, Ala.

Corn Fritters

1 can corn
1 egg
⅓ cup sugar
¼ cup flour
2 teaspoons butter
Salt to taste
1 after-dinner coffee spoon Royal Baking Powder

Process: Heat corn and run through colander. When cold, add other ingredients in order given, after sifting flour with baking powder. Drop by spoonfuls into very hot lard, and fry.

Mrs. S. L. Black, Montgomery, Ala.

Corn Omelet

5 eggs, separated
½ cup cream
1 pint tender sugar corn
¼ teaspoon Royal B. Powder
¼ teaspoon white pepper
¾ teaspoon salt

Process: Beat yolks until very light and add ingredients, in order given. Last, add stiffly beaten whites. Melt 2 teaspoons butter in omelet pan and when hissing hot, pour in the corn mixture. When it has browned on the bottom, set it upon rack in stove for a few seconds. Turn upon a hot platter and garnish with parsley.

Mrs. B. S. Graves, Yanceyville, N. C.

Corned Oysters

My Daughter, Helen Bashinsky Case's Recipe

Grate 2 or 3 ears of corn. Add 2 tablespoons milk. Sift into this 3 level tablespoons flour with ½ teaspoon Royal Baking Powder and 1 teaspoon salt. Drop by teaspoonfuls into boiling fat and fry a golden brown.

Elizabeth B. Bashinsky, Troy, Ala.

Corn Pudding

1 can corn
3 eggs
1 cup sweet milk
1 heaping tablespoon butter

Process: Beat eggs very light, add a can of corn, or same quantity of fresh corn, the milk, and butter. Season to taste with salt and white pepper and pour into baking dish. Bake about 30 minutes until a light brown. Serve immediately.

Mrs. W. W. Haralson, Troy, Ala.

Canned Corn Pudding

1 can corn
2 tablespoons butter, melted
2 tablespoons sugar
2 eggs
2 cups milk
Pinch soda

Process: Drain liquor from corn, add eggs well beaten, sugar, melted butter, ½ teaspoon salt, and milk in which soda has been dissolved. Pour into well buttered pudding dish, cover and bake 30 minutes. Remove cover, and brown.

Miss Anita Taylor, New York, N. Y.

Corn Pudding

1 can corn
1 egg
½ cup sweet milk
Salt and pepper

Process: Mix, put into a baking dish with plenty butter on top and bake in hot oven 15 to 20 minutes.

Mrs. L. H. Clark, Florence, Ala.

Green Corn Pudding

8 ears corn, medium size
3 eggs
1 quart sweet milk
2 teaspons sugar
1 teaspoon butter, heaped
1 teaspoon salt

Process: With a sharp knife cut top of the corn from cob, scraping off the remainder. Ears should be tender and in the milk stage. To the corn, add milk, sugar, salt, butter, and well beaten eggs. Pour into a shallow pudding pan and cook 30 minutes in moderate oven till a rich brown and a knife inserted near the center will show a thick custard. The success of this dish depends upon slow cooking and tender corn.

Mrs. W. J. Nicholson, Centerville, Ala.

Fried Egg Plant

Slice egg plant without paring, into ¼ inch slices, and cut out with biscuit cutter to have uniform slices. Soak in a bowl of salt water for an hour or two, putting a weight upon top. Dip into flour, beaten egg, and bread crumbs, and fry in deep, hot fat.

Mrs. M. R. Bashford, Paris, France.

Stuffed Egg Plant

Cut egg plant and remove the pulp. To the pulp add 1 onion, 1 potato, 1 cup chopped ham, 1 stalk chopped celery, 2 hard boiled eggs, seasonings to taste; steam an hour. When cool, put into egg plant shell and bake a nice brown.

Mrs. John Chas. Linthicum, Baltimore, Md.

Jambolin

Fry several slices of breakfast bacon in a little butter or lard, with a large onion chopped fine. When onion is a golden brown, add a can of tomatoes and cook for 10 minutes. Add 1 pint of cooked rice, salt, Cayenne, and 1 tablespoon butter; cook until brown and of right consistency, stirring constantly. If too dry, add a little hot water.

Mrs. Kate Lee Ferguson, Gulfport, Miss.

Jambolin

½ pound ham or bacon	1½ cups uncooked rice
3 onions	1 can tomatoes (3 pounds)
1 red pepper	1 teaspoon sugar

Process: Grind first three ingredients in meat chopper and heat in frying pan. Mix last three ingredients with hot ham mixture and pour into a baking dish, stirring occasionaly to prevent rice scorching. Bake about an hour. If too dry, add a little water.

Mrs. A. C. Meyer, St. Louis, Mo.

Okra Dobe

Fry until light brown, 3 slices lean ham, 1 large onion, and 1 tablespoon butter. Add 1 pint of boiling water, 1 large can of tomatoes, 24 whole okras, pepper, and salt. Cook slowly for about 45 minutes. Serve with rice.

Mrs. Kate Ferguson, Gulfport, Miss.

Stewed Onions

Peel onions and cook gently in salted water; as soon as water boils, drain off and add more boiling water; drain off and add boiling water a second time. When tender, drain and season with melted butter, salt, and pepper.

Elizabeth B. Bashinsky, Troy, Ala.

Baked Peas

1 pint peas, fresh or canned	1 teaspoon salt
6 slices bacon	⅛ teaspoon pepper
1 cup cream	½ cup bread crumbs

Process: Cut bacon into small pieces and brown; add peas which have been cooked and drained, cream, salt, and pepper. Cover with bread crumbs, brown, and serve at once.

Florence B. Lyman, Autaugaville, Ala.

Green Peas and Brains

Clean brains by pouring warm water over them. Put into a thin, white bag, tie and boil until bag turns dark. Empty into dish, being careful not to break brains. Pour over them a drawn white sauce made of milk, water, flour, salt. pepper, and a very little butter. Cook green peas and season with butter, salt, and pepper and arrange in a border around brains.

Mrs. Kate Lee Ferguson, Gulfport, Miss.

Potatoes Au Gratin

Boil unpeeled potatoes. Peel and cut into small pieces. Make a sauce of a heaping tablespoon butter, tablespoon flour, pepper, salt, yolk of an egg, and cup of hot milk; cook until thick. Add potatoes, pour into a flat pan, sprinkle butter, grated bread, and cheese over top, and brown.

Mrs. S. Roman, Montgomery, Ala.

Potatoes Au Gratin

Make a cream sauce of 1½ cups sweet milk, 1 tablespoon flour, and 1 tablespoon butter. Stir in ½ cup grated cheese and season with salt, Cayenne, and white pepper. Cut boiled potatoes into blocks, (a pint), arrange in pyrex baking dish in alternate layers of potatoes and cheese sauce until dish is filled. Bake brown and serve hot.

Mrs. A. L. Dowdell, ex-Pres. Ala. Div. U. D. C., Opelika, Ala.

Baked Irish Potatoes

Boil potatoes in skins, peel, cut into small pieces, add salt, and arrange in a baking dish. Pour over this 1 pint of White Sauce No. 1; sprinkle over bits of pimentoes cut fine (not ground), cover with grated cheese and brown.

Mrs. John Curry, Tuscumbia, Ala.

Creamed Potatoes in Pepper Shells

2½ cups diced, cooked potatoes
1 slice onion
1 small stalk celery
1 pint milk
4 level tablespoons flour
4 level tablespoons butter
½ cup grated cheese
6 green peppers (sweet)

Process: Scald chopped celery and onion in milk for 5 minutes and strain. Cook flour in melted butter, add hot milk, slowly stirring until smooth and creamy; add potatoes, salt, and pepper, and cook 10 minutes. Remove from fire, add cheese and stir until well mixed. Cut green peppers into halves lengthwise, remove seeds and fill with potatoes. Cover with buttered crumbs and bake until brown.

Mrs. John Berry, Atlanta, Ga.

Potato Croquettes

2 cups hot riced potatoes
1 teaspoon salt
⅓ teaspoon white pepper
2 tablespoons butter
¼ teaspoon celery salt
1 teaspoon chopped parsley
Onion juice, Cayenne
Yolk 1 egg

Process: Mix in order given, beat thoroughly and spread in dish to cool. Shape, dip into egg and crumbs, fry in deep, hot fat, drain on brown paper. Arrange in pyramid and garnish with parsley.

Hash Brown Potatoes

Cut fat, salt pork into small pieces; fry, remove bacon, and strain fat. Heat 4 tablespoons bacon fat in an iron skillet, add 2 cups cold boiled potatoes finely chopped. Season with salt and pepper. Toss potatoes until well mixed with fat; cook 4 minutes, tossing constantly; then press to one side of skillet to form an omelet. When well browned in oven, turn upon a hot dish and serve.

Elizabeth B. Bashinsky, Troy, Ala.

Stuffed Potatoes with Cheese and Bacon

4 large potatoes, baked
4 slices bacon
4 tablespoons grated cheese
¼ cup hot milk
¾ teaspoon salt
¼ teaspoon paprika

Process: Cut hot potatoes into halves, lengthwise. Remove potato and force through ricer, add cheese, seasoning, and hot milk. Beat well, re-fill potato skins, put a slice of bacon upon top of each and place upon the upper rack of a hot oven, until bacon is crisp. Serve hot.

Elizabeth B. Bashinsky, Troy, Ala.

Lyonnaise Potatoes

Slice an onion into thin slices and brown in 3 tablespoons butter. Remove onion and keep warm. Add 3 cups cold, sliced potatoes, salt, and pepper. Mix well with butter, then press to side of skillet and let brown underneath. Sprinkle onion over potatoes, heat thoroughly, turn upon hot platter top side down, sprinkle with finely chopped parsley, and serve.

Candied Sweet Potatoes

Boil 4 or 5 medium sized potatoes until almost done. Peel, cut into quarters, and arrange in baking dish. Boil together for a few minutes 2 cups of water, 1 cup sugar, and ½ cup butter. Pour over potatoes and brown in oven, basting from time to time. If syrup is not thick enough when removed from oven, set on back of stove to candy.

Mrs. L. E. Harrison, Attalla, Ala.

Candied Sweet Potatoes

4 sweet potatoes
1 cup sguar
1 heaping tablespoon butter
1½ cups boiling water
1 heaping teaspoon cornstarch

Process: Bake potatoes in their jackets; peel, slice, and arrange in baking dish. Mix butter, sugar, and water and cook until it boils. Add cornstarch dissolved in a little cold water. Stir until it thickens; pour over potatoes and bake in oven until brown.

Mrs. Robert Hardie, Uniontown, Ala.

Candied Sweet Potatoes

Process: Peel and slice lengthwise raw sweet potatoes, cover with water and boil. When nearly done add about ¾ cup of sugar, 2 heaping tablespoons butter and cinnamon, if desired. Place inside of oven and cook until the top potatoes are slightly brown, and syrup thick.

Elizabeth B. Bashinsky, Troy, Ala.

Sweet Potatoes and Apples

4 large potatoes	1 cup rich milk
3 large apples	1 kitchen spoon butter
½ cup sugar	1 teaspoon salt

Process: Peel potatoes, slice across and boil. Core, peel, and slice apples. Grease baking dish and fill with alternate layers of potatoes and apples. Put butter, sugar and salt over top, pour over the milk, and bake one hour,—no longer.

Mittie Fite Robertson, Lebanon, Tenn.

Delicate Sweet Potatoes

Boil potatoes until done, peel and run through potato ricer to remove all strings. Add 1 tablespoon cream, 2 tablespoons butter, and a little salt. Brown in baking dish, pyrex preferred. Boil together ½ cup each, sugar and water, 1 tablespoon butter, 3 or 4 slices of lemon; pour over potatoes when ready to serve.

Mrs. J. M. Winchester, New York, N. Y.

Sweet Potato Croquetes

Bake 6 medium sized potatoes; run pulp through ricer. To 2 cups potatoes, add 1 teaspoon salt, 3 tablespoons butter, 1 egg slightly beaten, ¼ cup blanched, chopped almonds or English walnuts, and sufficient hot cream or milk to moisten mixture. Shape into balls, apple or cork-shaped croquettes. Roll in egg and cracker crumbs and fry in deep, hot fat. If shaped like apples, make a slight depression in each end and insert a clove in blossom end and sprig of parsley or apple leaf for the stem.

Mrs. Wilson, Nashville, Tenn.

Sweet Potatoes Fried

Process. Peel and slice lengthwise raw potatoes. Drop into skillet with hot lard and fry. When nearly done, sprinkle both sides generously with sugar and cook until brown. Sugar may be omitted, if preferred. Drain on paper.

Carrie Scruggs, Dixon Springs, Tenn.

Sweet Potato Soufflé

Boil 4 or 5 potatoes, peel and run through potato ricer. While hot, add 2 tablespoons butter, 2 tablespoons cream, 1 tablespoon sugar, pinch of salt, 1 well beaten egg, 1 cup chopped raisins, and a few nuts, if desired. Pour into baking dish, cover with marshmallows and brown.

Mrs. G. W. Crist, Montgomery, Ala.

Sweet Potato Soufflé

6 large sweet potatoes	1 heaping tablespoon butter
1 pint hot milk	½ cup walnut meats
3 eggs	8 marshmallows

Process: Boil potatoes, peel, and run through potato ricer. Add butter (melted), milk, yolks slightly beaten, and nuts. Fold in well beaten whites. Bake like custard until firm. Cover with marshmallows and toast in oven. Requires about 30 minutes to bake in moderate oven.

Mrs. Geo. L. Darte, New York, N. Y.

Baked Peaches

Process: Pour boiling water over peaches and skins will slip off. Arrange layers of peaches in pan and sprinkle liberally with sugar. Pour ½ inch of water into pan, and cook until tender and a little brown. Serve with, or without cream.

Mrs. J. B. Stanley, Greenville, Ala.

Savory Prunes

Prunes, 1 for each person	Chopped onion
Slices bacon	Chopped parsley

Process: Cover prunes with cold water, and simmer until tender and stones can be removed. When cold, split prunes, remove stones and put into each ½ teaspoon chopped onion and parsley. Wrap each prune in a piece of bacon large enough to encircle it, secure by pushing on a skewer or hat pin; bake in oven until bacon is crisp. Easily handled, if several are pushed on one skewer. Serve very hot on toast, 2 inches square. Dates may be used instead of prunes. Served in England after dessert.

Marjorie Hughes, Chester, England.

Stewed Prunes

Put 1 pound of prunes into bowl of cold water and let stand 10 minutes. Wash and drop into another bowl of cold water and wash very carefully in this second water. Put them into a stew-pan with 1 quart of water and 4 tablespoons sugar, and heat slowly to boiling. Simmer gently for 2 hours. Turn into an earthen dish and set away to cool. Thorough washing and slow cooking are very necessary.

Elizabeth B. Bashinsky, Troy, Ala.

Rice á la Mexicana

Stew small can tomatoes and run through sieve with all the pulp. Fry slowly 5 slices breakfast bacon and cut fine. Chop onion and cook in grease, but do not brown. Add onion, bacon, and ¾ cup cooked rice to tomatoes. Mix and cook together a few minutes. Add salt and Cayenne; serve hot.

Mrs. M. E. Satterwhite, Gallatin, Tenn.

Rice Balls

3 pints milk	1 pound rice
1 cup sugar	2 tablespoons vanilla

Process: Mix and boil for an hour; when cold, form into balls a little smaller than tennis balls, roll in flour, then in egg, and in cracker dust; fry in basket in deep, boiling lard. Drain on paper and serve.

"The Castle" Chef, Tarrytown, N. Y.

Boiled Rice

Wash ½ cup rice and drop slowly into 2 quarts fast boiling, salted water. Stir with a fork once or twice and add 1 teaspoon lemon juice to whiten rice. When it has boiled 20 minutes, pour into a colander and wash off the gluten with cold water. Put into colander and set over boiling water to steam a half hour, or longer. Do not cover while boiling or steaming. Thus treated, grains should stand apart.

Elizabeth B. Bashinsky, Troy, Ala.

Rice for Border Mold

Boil 1 cup rice in 3 quarts rapidly boiling water. Salt, drain, and return to boiler with 1 tablespoon butter and let stand on back of stove 30 minutes. Pack rice tightly into buttered mold and set into pan of boiling water on back of stove for 30 minutes.

Mrs. M. R. Bashford, Paris, France.

Calcutta Rice

2 cups rice	½ pound cheese
2 cups tomatoes	1 tablespoon salt

Peppers and celery, or onions may be added, if desired.

Process: Boil rice. Mix it with tomatoes, cheese, and seasonings, and pour into baking dish. Bake half an hour. If peppers or celery are used, cut fine and boil with rice.

Miss Armida Moses, Sumter, S. C.

Creamed Rice

Soak ½ cup rice in cold water 30 minutes. Wash, drain, add 3 cups cold water and ½ teaspoon salt. Cook until water is absorbed and add 3 cups sweet milk. Cook until it begins to thicken and pour into double-boiler to prevent scorching. When right consistency, add butter and serve hot.

Elizabeth B. Bashinsky, Troy, Ala.

Spaghetti with Tomatoes

½ package spaghetti	2 tablespoons butter
1 onion	5 pints boiling salted water
4 cloves	Tomato puree

Process: Break spaghetti into inch pieces, stick loves into onion and boil all together until spaghetti is soft. Remove onion. Butter baking dish, add alternate layers spaghetti and highly seasoned tomato puree. Sprinkle each layer of spaghetti with grated Parmesan cheese, salt, dash of Cayenne, and grated onion. Cover with buttered bread crumbs and brown.

Elizabeth B. Bashinsky, Troy, Ala.

Spaghetti

Fry 3 slices of breakfast bacon. To this grease, while hot, add a chopped onion and fry brown; add a can of tomatoes and let cook down. Have some spaghetti cooked; drain and add to tomatoes. Season highly; grate cheese over this and bake.

Mrs. N. P. Tompkins, Tuscumbia, Ala.

Creamed Spinach

Wash and pick over ½ peck spinach. Cook about 25 minutes in an uncovered vessel, with a small quantity of boiling, salted water, to which is added ⅓ teaspoon soda and 1 teaspoon sugar. Drain, chop, and run through a sieve. Make a white sauce of 3 tablespoons butter, 1 tablespoon flour, and ½ cup cream and blend with spinach. Arrange on serving dish and garnish with "egg daisies," and fried bread cut into fancy shapes.

Elizabeth B. Bashinsky, Troy, Ala.

Creamed Squash

Slice tender, unpeeled squashes and boil with half an onion, in salted water until tender. Drain, press through a strainer; put into a skillet and cook until water is absorbed; add butter, salt, pepper, and 2 or 3 tablespoons cream, and cook for a few minutes. Serve hot.

Elizabeth B. Bashinsky, Troy, Ala.

Perfection Turnips

1 quart cooked turnips	3 level tablespoons flour
5 tablespoons butter	1½ cups hot milk

Process: Peel and slice turnips and cook in boiling water until tender. Add salt 5 minutes before they are drained. Remove from water, drain, add 2 tablespoons of butter and let simmer on back of stove until butter is absorbed. Make a white sauce of the remaining butter, flour, hot milk, salt, and pepper and pour over turnips just before serving.

Elizabeth B. Bashinsky, Troy, Ala.

Tennessee Oysters

Slice nice, green tomatoes, sprinkle with salt, and drain over night. Pack closely and firmly in fruit jars, adjust rubbers and tops, place in water, cover closely, and boil one hour for pint, and one and a half hours for quart jars. Remove from water, tighten tops and set in a cool, dark place. It is not necessary for liquid in jars to cover tomatoes. No water should be added. When ready to use, drain, sprinkle with black pepper, roll in flour, and fry in deep, hot fat. Drain on paper and serve hot. For summer use, tomatoes need not be canned.

Mrs. Walter J. Caldwell, Rives, Tenn.

Baked Tomatoes with Cheese

6 medium sized tomatoes
2 cups soft bread crumbs
1 cup grated cheese
3 tablespoons melted butter

Process: Wash tomatoes, but do not peel. Cut a thin slice off of top, remove seeds with an orange spoon. Mix other ingredients, add pepper and salt, fill tomatoes with this mixture, and bake in a slow oven from 20 to 30 minutes, or until tomatoes are tender and crumbs brown.

Mrs. Marvin Harrison, New Orleans, La.

Escalloped Tomatoes

1 can tomatoes, stewed
1 egg, well beaten
1 cup grated bread crumbs
½ cup sugar
¼ cup butter
¼ teaspoon salt

Process: Stew tomatoes with salt and pepper and set aside to cool. Add egg well beaten. Butter baking pan. Put a layer of bread crumbs into pan with a little butter and sugar, then a layer of tomatoes and another layer of crumbs with butter and sugar, and so on, alternating until the last layer of grated crumbs, sugar, and butter. Brown and serve quickly.

Mrs. S. L. Black, Montgomery, Ala.

Spaghetti and Tomatoes

½ box spaghetti
1 can tomatoes
2 tablespoons butter
1 onion

Process: Cook spaghetti in fast boiling water 30 minutes. Drain in colander and pour cold water over it. Boil tomatoes and run through a sieve. Chop onion very fine and brown in butter. Chip two slices breakfast bacon into tiny pieces and brown with onion. Add onion, bacon, and spaghetti to tomatoes. Season with salt, red and black pepper.

Emily Bowles White, Troy, Ala.

Potato Puffs

1 cup mashed potatoes
½ cup flour
1 teaspoon Royal B. Powder
2 eggs

Process: Beat yolks until creamy, add mashed potatoes and mix thoroughly. Sift together flour, ½ teaspoon salt, and baking powder and add to potatoes. Beat whites stiff and fold into mixture. Drop from tip of a teaspoon into deep, hot fat and fry a delicate brown. Drain on brown paper and serve while hot. Lovely with creamed chicken or meat.

Elizabeth B. Bashinsky, Troy, Ala.

Tomato Trolls

1 cup peeled tomatoes
1 tablespoon butter, melted
1 teaspoon cornstarch
3 eggs, well beaten
Onion juice
Toast, buttered

Process: Chop and strain tomatoes, add butter and a few drops onion juice. When boiling, add cornstarch dissolved in a very little water. Let boil again and add eggs. Cook over a slow fire until thick. Serve on toast garnished with minced or whole parsley.

Mrs. Joe Sanford, Chicago, Ill

BREADS, DOUGHNUTS, MUFFINS, SPOON BREAD

Brown Bread

2 cups Graham flour
1 cup meal
1 teaspoon salt
1 teaspoon soda
1 teaspoon Royal B. Powder
2 cups milk
1 cup molasses
1 cup each, nuts and raisins

Process: Sift together flour, meal, baking powder, and salt. Dissolve soda in a little water, stir into molasses, and pour immediately into flour. Add milk, raisins, and nuts. Cook as Boston Brown Bread.

Mrs. E. C. Deal, Franklin, Ala.

Brown Bread

1 yeast cake
1 pint warm water
1 tablespoon sugar
1 tablespoon lard
1 scant teaspoon salt
1 cup white flour
1 cup Graham flour

Process: Dissolve yeast in cold water, add warm water and other ingredients in order given. Set to rise. When risen to double its size, add additional flour, white and Graham in equal parts, and make into two loaves. Let rise 2 hours before baking.

(Mrs. J. D.) Alice H. Pope, Albany, Ga.

Brown Bread (Steamed)

1 cup flour
1 cup meal
1 cup Graham Flour
1 teaspoon salt
¾ cup Alaga Syrup
2 teaspoons soda
2 cups buttermilk
1 cup raisins

Process: Sift together twice the first 4 ingredients, add 1 cup of buttermilk and the syrup, and mix well. Add soda dissolved in 1 cup buttermilk and raisins (floured), using additional flour,—¼ cup. Nuts may be added. Steam 3 hours in well greased baking powder cans, and then let dry in slow oven 5 or 10 minutes. Fill cans about two-thirds full, cover close and place weights upon top of cans. This amount will fill 4 one pound cans.

Elizabeth B. Bashinsky, Troy, Ala.

Brown Bread

2 cups white flour
2 cups Graham Flour
2 cups bran
½ cup brown sugar
1 teaspoon salt
1 teaspoon Royal B. Powder
1 cup raisins
1 cup nut meats
1 cup black molasses
2 cups sweet milk
1 egg
2 teaspoons soda

Process: Sift together all dry ingredients, except soda, which should be dissolved in ¼ cup hot water. Add liquids, eggs, raisins, and nuts. Pour into well buttered cans (pound coffee cans or large baking powder cans), and bake in a moderate oven.

Mrs. Thos. G. Hyman, New Berne, N. C.

Brown Bread (Steamed)

3 cups Graham Flour
1 cup meal
1 pint buttermilk
1 cup dark molasses
3 teaspoons soda
1 teaspoon salt

Process: Sift together meal, flour, and salt. Add buttermilk, and molasses in which soda has been thoroughly dissolved. Mix well. Butter 1 pound baking powder cans, fill two thirds full, cover close, and steam for 3 hours. To make more delicious, add 1 cup each, pecan meats and raisins.

Mrs. S. O. Williams, Dothan, Ala.

Boston Brown Bread

2 cups flour, whole wheat preferred.
1 cup meal
1 cup buttermilk
¾ cup dark molasses
2 level teaspoons soda

Process: Sift together flour, meal, and 1 teaspoon salt. Add molasses and ½ cup buttermilk and mix well. Dissolve soda in remaining milk and add just before pouring into well greased 1 pound baking powder cans. Fill cans ⅔ full, cover close and set into vessel of warm water and steam 3 hours. Remove from cans and dry in oven for a few minutes. If desired, 1 cup chopped nuts and ½ box seeded raisins chopped fine, may be added to batter.

Mrs. A. L. Pope, Marion, Ala.

Brown Bread (Steamed)

3 cups Graham Flour
½ teaspoon salt
1 teaspoon soda
1 cup buttermilk
1 cup Karo Syrup (blue label)
1 cup raisins

Steam 2½ hours in pound coffee cans and bake 20 minutes.

Mrs. B. D. Bell, ex-Pres. Tenn. Div. U. D. C., Gallatin, Tenn.

Helen's "Mammy's" French Toast

Beat 1 egg until very light, add 1 cup milk and beat. Slice bread a day old, dip it into milk and egg, fry in hot butter and sprinkle with sugar and cinnamon previously mixed.

Elizabeth B. Bashinsky, Troy, Ala.

Kentucky Salt Rising Bread

At noon, scald 1 pint of fresh sweet milk and stir it into 2 cups of corn meal, 1 tablespoon sugar, and 1 teaspoon salt. Mix thoroughly and pour into a crock or pitcher and set in a warm place overnight. Before breakfast, or as early as possible the following morning, add ½ teaspoon soda, 1 pint of warm water, and flour to make a stiff batter. Place the pitcher into a larger vessel containing water as hot as you can hold your hand in, and keep at that temperature until mixture is foamy, probably 3 or 4 hours. Add 1 tablespoon lard and sufficient flour to make a medium stiff dough. Knead well, shape into loaves and place in well greased pans. When risen to double its size, bake in a moderate oven.

Mrs. J. B. Stern, Montgomery, Ala.

Light Bread

1 gallon flour
½ cup sugar
2 tablespoons salt
2 cups lard
1 Magic Yeastcake
1 cup tepid water

Process: Sift together flour, sugar, salt, and mix in the lard. Add yeast dissolved in 1 cup of tepid water, and almost 2 quarts tepid water to make medium dough. Let rise over night in closed bucket. Set where it will not chill. In the morning re-work and let rise. Knead well, form into loaves, and let rise. Bake in moderate oven from 1 to 1½ hours. This amount will make 6 loaves.

Mrs. A. M. Smyre, Gastonia, N. C.

Nut Bread

4 cups flour
1 cup sugar
1 cup sweet milk
4 teaspoons Royal B. Powder
1 egg
1 cup raisins, currants, or nuts

Process. Mix and form into soft loaf. Brush over with butter and let rise 20 minutes. Bake in moderate oven.

Mrs. T. V. Allen, Warrenton, N. C.

Fruit Nut Bread

4½ cups flour
¾ cup sugar
1½ cups milk
2 eggs
4½ teaspoons R. B. Powder
1 teaspoon salt
1½ cups pecans
¼ pound candied cherries

Process: Sift together flour, salt, and baking powder. Add sugar, eggs (slightly beaten) nuts and cherries whole. Place in well buttered pan, let rise an hour, then bake 45 minutes in moderate oven.

Dana Gatchell, Marion, Ala.

Nut Bread

4 cups flour
4 level teaspoons Royal B. P.
½ teaspoon salt
1 cup sugar
1 cup nuts
1 egg
1 heaping tablespoon butter
1¼ cups sweet milk

Process: Sift together all dry ingredients and add other ingredients in order given. Knead well, put into greased bread pan and let rise 30 minutes. Bake in very slow oven.

Mrs. John Helton, Troy, Ala.

Nut Bread

4½ cups flour
1 cup sugar
4 teaspoons Royal B. Powder
1 teaspoon salt
1 egg
1 cup sweet milk
2 tablespoons melted butter
1 cup hickory nuts or pecans

Process: Beat egg, add sugar, milk, butter, and 4 cups of flour sifted with salt and baking powder. Mix nuts in remaining flour and add last. Pour into small bread loaf pans and let stand covered in warm place 20 minutes; brush over with melted butter and bake 30 to 40 minutes in moderate oven.

Mrs. W. T. Allen, Gallatin, Tenn.

Nut Bread

3½ cups flour
⅔ cup sugar
4 teaspoons Royal B. Powder
½ teaspoon salt
1 cup sweet milk
1 cup nut meats
1 egg and an extra white

Process: Beat egg and white well with sugar; add milk and nuts before flour is added. Measure flour before sifting and then sift with baking powder and salt. Mix and set on back of stove for 30 minutes. Bake about 45 minutes.

Netta Tutwiler McCorvey, University, Ala.

Nut Bread

3 cups flour
½ cup sugar
3 teaspoons Royal B. Powder
½ teaspoon salt
1 cup milk
1 egg, 1 cup nuts

Process: Sift together all dry ingredients; add nuts, milk, and egg and mix thoroughly. Let stand in greased pan, in warm place, 30 minutes. Bake 40 minutes in slow oven.

Mrs. B. D. Bell, ex-Pres. Tenn. Div. U. D. C., Gallatin, Tenn.

Nut Bread

1 scant cup sugar
½ cup butter
1 cup water
2½ cups sifted flour
4 teaspoons Royal B. Powder
2 eggs, not separated
2 cups walnut meats

Mix and let stand in pan 10 minutes in a moderately warm place, then bake.

Mrs. Georgia C. Smith, St. Davids, Pa.

Nut Bread

2 eggs
1 cup sugar
1 tablespoon butter
3 cups flour
1 cup sweet milk
3 teaspoons Royal B. Powder
½ teaspoon salt
1 cup nuts, chopped

Process: Sift flour, baking powder, and salt together three times; add ½ cup sugar, and milk to form a dough. Beat eggs with remainder of sugar until very light and add to dough. Add melted butter and nuts. Mix, put into a bread pan and let stand 20 minutes. Bake in moderate oven for an hour.

Mrs. Emily F. McCall, Montgomery, Ala.

Peanut Bread

4 cups sifted flour
8 level teaspoons Royal B. P.
1 teaspoon salt
½ cup sugar
2 cups sweet milk
1 large jar peanut butter
1 cup raisins

Process: Sift together dry ingredients. Cream peanut butter and add flour mixture alternately with milk. Add raisins mixed with 1 tablespoon of the flour. Pour into 2 greased pans, let stand 15 minutes, then bake in slow oven 45 minutes. Makes fine sandwiches when sliced thin and filled with date mixture.

Mrs. James Barnwell, Cleveland, Ohio.

Prune Bread

1 heaping cup mashed prunes
1 quart whole wheat flour
1 pint Graham flour
1 tablespoon sugar
1 cake yeast
Luke warm milk
1 teaspoon salt

Process: Wash prunes, cover with water, and soak overnight. In the morning, stone and mash prunes, add dry ingredients and milk, to make a soft dough. Add yeast dissolved in a little luke warm water, mix, and let rise. When light, stir well, pour into well buttered pans and let rise again. Bake in moderate oven about an hour.

Mrs. James Barnwell, Cleveland, Ohio.

Brown Betty

½ cup sugar
1 heaping tablespoon lard
2 cups Alaga Syrup
1 cup meal
2 cups plain or Graham Flour
½ teaspoon each, spice and cinnamon
1 teaspoon soda
1 cup buttermilk
2 eggs
1 cup chopped nuts
1 pound raisins
1 box mince meat

Process: Mix in order given and bake an hour, or until done.

Mrs. Arnold Smith, Alexander City, Ala.

Egg Bread

2 eggs
1 pint buttermilk
1 teaspoon soda
2 teaspoons salt
2 tablespoons lard
Meal

Process: Beat eggs, add milk, soda, salt, lard melted, and meal sufficient to have batter drop from spoon in lumps.

Mrs. M. E. Satterwhite, Gallatin, Tenn.

Corn Bread

2 cups yellow corn meal
1 cup white flour
1 cup milk
2 eggs
½ cup melted butter
3 teaspoons Royal B. Powder
2 tablespoons sugar
Pinch of salt

Mrs. M. R. Bashford, Paris, France.

Batter Bread

Into 1 pint of boiling sweet milk, sprinkle 1 cup of sifted meal with one hand and stir with the other. As soon as it will pour, remove from fire and stir in 1 tablespoon lard and a little salt. When cool, beat in yolks of 2 or 3 eggs, ½ teaspoon Royal Baking Powder, and last, the stiffly beaten whites. Bake in greased dish and serve with spoon.

Mrs. Ala. King Handley, New York, N. Y.

Aunt Millie's Batter Bread

1 quart sweet milk
1 pint white meal
3 eggs, separated
Lard, size of egg

Process: Make thin mush of milk and meal. When cool, add yolks well beaten; melt lard in pan used for baking and pour it into the batter; add salt, and last, the whites beaten stiff. Mix and bake.

Mrs. Nancy Cabell Naret, New York, N. Y.

Corn Meal Soufflé

3 eggs, separated
1 pint sweet milk
¾ cup meal
1 teaspoon salt
Butter size of walnut
Dash of Cayenne

Process: Scald milk in double-boiler, and meal and cook until some thicker than white sauce. Take from fire, add butter, salt, and Cayenne and let cool while eggs are being beaten. Separate the eggs and froth the whites very stiff. Beat the yolks slightly and add to the meal mixture, then pour this over the beaten whites and fold in; do not beat any more. When mixed together, pour into a greased baking pan and cook in moderate oven 25 minutes. Serve immediately. To test, insert a silver knife into the center. If done, it will come out clean; if not done, cook 5 minutes more, or until done.

Mrs. S. R. Dull, Atlanta, Ga.

Omenda Bread

2 cups cooked grits
1 tablespoon butter, melted
4 eggs, separated
1 small cup sifted meal
1 teaspoon salt
1 teaspoon Royal B. Powder

Process: Mix in order given; add sweet milk to make consistency of thick boiled custard; bake an hour.

Anne Bachman Hyde, ex-Historian, Gen. U. D. C., Chattanooga, Tenn.

Cream Puffing

1 cup meal
1½ cups cold grits
1 cup sweet milk
1 tablespoon butter, melted
½ teaspoon salt
3 eggs, separated
1½ cups boiling water
1 heaping teaspoon Royal B. P.

Process: Mix thoroughly butter, meal, salt, grits, and milk. Add eggs beaten separately, the water, and last, the baking powder. Bake and serve immediately.

Mrs. W. W. Haralson, Troy, Ala.

Spoon Bread

2 eggs
2 cups buttermilk
1 cup sweet milk
1 cup corn meal
1 level teaspoon Royal B. P.
1 heaping teaspoon salt
1 heaping tablespoon butter or lard
1 level teaspoon soda

Process: Beat eggs until very light, add buttermilk, all dry ingredients sifted together, sweet milk, and melted lard or butter. Pour into hot greased pan and bake in hot oven until brown and "set."

Mrs. Samuel Scott, Verbena, Ala.

Spoon Bread

2 cups cold, cooked grits
2 tablespoons butter
2 eggs, 2 cups sweet milk
½ cup corn meal
½ teaspoon salt
1 teaspoon Royal B. Powder

Process: Scald meal in milk. Beat eggs, add salt and grits. Cool milk and add it to other ingredients. Bake in buttered pudding dish. The grease from several slices of bacon, fried brown, may be substituted for butter.

Spoon or Batter Bread

1 cup buttermilk
½ teaspoon soda
1 teaspoon salt
2 tablespoons shortening
1 rounded teaspoon Royal Baking Powder
½ cup sifted meal
1 egg

Process: Sift together dry ingredients, add egg, milk, water to make a thin batter, and melted shortening. Pour into hot, greased pan; bake and serve hot with spoon.

Mrs. J. B. Morton, Bessemer, Ala.

Spoon Bread

2 eggs, well beaten
1 cup meal
½ teaspoon soda
½ teaspoon salt
2 cups buttermilk
1 heaping tablespoon butter

Process: Melt butter or lard and add hot just before soda. Dissolve soda in 1 cup buttermilk and add last. Bake about 30 minutes in hot oven.

Mrs. P. P. Yarbrough, Uniontown, Ala.

Corn Muffins No. 1

1 cup flour
½ cup corn meal
2 teaspoons Royal B. Powder
½ teaspoon salt
¼ cup sugar
¾ cup sweet milk
2 tablespoons melted butter
1 egg, well beaten

Process: Measure flour and meal before sifting; sift together twice all dry ingredients, add milk, egg, and melted butter. Pour into hot, well greased muffin rings and bake.

Mrs. Philip N. Moore, ex-Pres. G. F. W. C., St. Louis, Mo.

Corn Muffins

2 cups meal
1 cup flour, 2 eggs
3 teaspoons Royal B. Powder
1 teaspoon salt
2½ cups milk
1 tablespoon lard, melted

Process: Mix and bake as Corn Muffins No. 1.

Mrs. H. A. Taylor, New York, N. Y.

Corn Muffins

1 cup meal
1 cup flour
¼ cup sugar
4 teaspoons Royal B. Powder
1 teaspoon salt
1 cup milk
2 eggs, well beaten
4 tablespoons melted butter

Process: Sift together dry ingredients and mix in order given.

Elizabeth B. Bashinsky, Troy, Ala.

Corn Muffins

2 cups meal
½ teaspoon salt
½ teaspoon soda
2 cups fresh buttermilk
1 tablespoon melted lard
1 egg, well beaten

Process: Sift meal twice with salt and add to egg alternately with milk, in which soda has been dissolved. Add lard; bake in hot, well greased pans, using bottom heat.

Mrs. Alabama K. Hanley, New York, N. Y.

Dainty Muffins

¼ cup butter
¼ cup sugar
1 egg
½ cup milk
3 level teaspoons Royal Baking Powder
1½ cups flour

Process: Mix as for cake, in order given. Bake in moderate oven 25 minutes.

Mrs. H. C. Gilbert, Florence, Ala.

English Muffins

3 cups flour
1 teaspoon salt
Pinch of soda
1 heaping teaspoon R. B. Powder, 1 egg
2 tablespoons sugar
⅔ cup buttermilk

Process: Sift together first 4 ingredients. Break egg into buttermilk, add sugar, mix thoroughly and sift in the flour. Beat until the consistency of cake batter, add shortening and mix thoroughly. Drop into hot, greased pan and bake.

Mrs. J. M. Powers, Montgomery, Ala.

Flour Muffins No. 1

2 cups flour
2 teaspoons Royal B. Powder
2 tablespoons sugar
1 cup sweet milk
2 eggs, well beaten
2 tablespoons butter, melted

Process: Cream together butter, sugar, and ½ teaspoon salt; add flour with baking powder, milk, and eggs. Makes 12 muffins.

Mrs. James Davis, Richmond, Mo.

Flour Muffins

1 pint flour
1 tablespoon sugar
2 heaping teaspoons Royal Baking Powder
1 teaspoon salt
1 cup sweet milk
1 egg
1 kitchen spoon snowdrift

Process: Sift together all dry ingredients. Add milk slowly, beating well; break in the egg. Heat snowdrift in muffin rings and when hot, pour grease into batter. Beat. Pour into rings and bake.

Mrs. John Tilley, Montgomery, Ala.

Sally Lunn

3 eggs
3 cups flour
1 cup sweet milk
3 tablespoons sugar
3 tablespoons melted butter
3 teaspoons Royal B. Powder

Process: Sift together 2 cups of the flour and sugar; add milk, eggs well beaten, melted butter, 1 teaspoon vanilla, and the remaining cup of flour sifted 3 times with the baking powder. Bake in loaf or in small muffin rings.

Mrs. E. E. West, Sandersville, Ga.

Sally Lunn

2 tablespoons butter
2 tablespoons sugar
2 eggs
3 small cups flour
1 teaspoon soda
2 teaspoons cream of tartar
1 cup sweet milk

Process: Mix as for cake. 2 teaspoons Royal Baking Powder may be substituted for soda and cream of tartar. This can be used for muffins also.

(Mrs. J. D.) Alice H. Pope, Albany, Ga.

Doughnuts

3 cups flour
1 cup sugar
½ teaspoon nutmeg
½ teaspoon soda
½ cup sour milk
2 eggs, well beaten
1 tablespoon melted butter

Do not make dough too stiff. Roll, cut, and fry in deep, hot fat.

Mrs. A. A. Winter, Ocala, Fla.

Doughnuts

1 egg
1 cup sugar
1 nutmeg
1 quart sifted flour
½ cup sweet milk
½ teaspoon salt
2 rounded teaspoons Royal Baking Powder

Process: Beat eggs and sugar until light; sift flour and baking powder together; add salt, nutmeg, and milk to the eggs; add flour to make stiff dough. Roll, cut, and let stand half an hour. Fry in deep fat, drain on brown paper, and sugar lightly.

Mrs. A. B. Patton, Livingston, Ala.

Sally Lunn or Sweet Muffins

2 tablespoons lard
½ cup sugar
2 eggs
1 cup sweet milk
2 teaspoons R. B. Powder in
2½ cups flour
¼ teaspoon salt

Process: Mix in order given.

Mrs. Dan Smith, Birmingham, Ala.

Christmas Doughnuts

1½ cups pulverized sugar
1 tablespoon butter
1 cup milk
1 tablespoon vinegar
5 cups flour (about)
3 level teaspoons Royal B. P.
1 cup candied cherries
Whites 4 eggs

Process: Cream butter and sugar. Sift together 4 cups flour, ½ teaspoon salt, and baking powder and add to butter alternately with milk and vinegar. Stir well, and beat very thoroughly. Add cherries chopped and floured, stiffly beaten whites, and flour sufficient for dough to be handled. Put on well floured board, roll ½ inch thick and cut. Fill frying kettle ⅔ full of pure lard and heat until a piece of bread will fry a golden brown. Keep lard at this temperature while frying doughnuts. Turn often. When done, drain on oil paper. Seedless raisins may be substituted for cherries.

Mrs. James Barnwell, Cleveland, Ohio.

Doughnuts

3 cups sifted flour
1 teaspoon nutmeg
¾ cup sugar
½ teaspoon soda
⅓ cup buttermilk
1 egg
1 tablespoon butter

Process: Sift flour with nutmeg twice. Cream butter and sugar; add egg, flour, and buttermilk with soda. Cook as New England Doughnuts. This will make 36.

Mrs. Mattie Smythe, Anniston, Ala.

New England Doughnuts

1 quart sifted flour
½ teaspoon salt
¼ teaspoon nutmeg
3 teaspoons Royal B. Powder
2 eggs
1 cup sugar
4 tablespoons cottolene
1 cup milk

Process: Sift together twice first four ingredients. Cream cottolene with sugar, add eggs, milk, and flour. Roll about ½ inch thick, cut with a ring cutter, and fry in deep, hot fat about 3 minutes, turning frequently to keep smooth and like balls. When done, drain on brown paper, dust with powdered sugar and cinnamon.

Mrs. J. A. Cox, Alexander City, Ala.

BISCUITS AND ROLLS

Beaten Biscuit No. 1

1½ pounds flour
¼ teaspoon Royal B. Powder
1 rounded teaspoon salt
½ cup ice water
½ cup cold milk
5 ounces lard
1½ teaspoons sugar

Process: Sift together flour, salt, and baking powder. Chop lard into flour. Mix ice water and milk in which sugar has been dissolved, add gradually to flour and lard, mixing into a very stiff dough. Beat or run through roller until dough is pliable, smooth, and blistered. Roll a half inch thick, cut into shape, prick with small fork, and bake slowly with a decreasing, rather than an increasing heat. In baking, arrange biscuits so they will not touch.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

Beaten Biscuit

1 quart flour
½ cup corn starch
1 teaspoon sugar
1 cup lard
1 cup very hot water
Pinch salt

Add more flour if necessary to make stiff dough. Beat and bake as Beaten Biscuit No. 1.

Mrs. E. S. Hart, Carthage, Tenn.

Beaten Biscuit

1 level quart unsifted flour
Soda size large pea
1 teaspoon salt
½ cup lard
1 teaspoon sugar
¾ cup sweet milk

Process: Sift together dry ingredients, chop in lard, which should be measured and pressed down until solid. Add sugar, dissolved in a little hot water, and the milk. Make a stiff dough. Beat until dough blisters; roll thin, cut with small cutter, bake quickly, and let dry in oven until hard and crisp. When done, rub each biscuit with a cloth.

Mrs. Nancy Carell Naret, New York City, N. Y.

Beaten Biscuit

1 pound flour
2 ounces lard
½ cup ice water
½ cup cold milk
1 teaspoon salt

Process: Mix as Beaten Biscuit No. 1 and bake in slow oven for about 45 minutes.

Mrs. W. A. Gayle, Montgomery, Ala.

Beaten Biscuit

1 pound flour
4 ounces lard
½ cup cold milk
½ cup ice water
1 teaspoon salt

Process: Mix and bake as Beaten Biscuit No. 1.

Mrs. S. A. Caffee.

Beaten Biscuit

1 pound flour
3 ounces crisco or lard
¾ cup ice water
1 teaspoon salt

Process: Sift flour with salt, and chop into lard thoroughly. Add water. Dough should be very stiff. A little less water is required in warm weather. Work through a biscuit machine, or beat until dough blisters. Cook in cool oven at first and gradually increase heat.

Mrs. John Tilley, Montgomery, Ala.

Beaten Biscuit

1 quart flour
1 teaspoon salt
2 rounded tablespoons lard
1 pinch soda
1 tablespoon buttermilk
1 cup cold milk

Process: Sift flour with salt three times. Chop lard and flour together until thoroughly mixed; add soda in buttermilk and mix into a stiff dough with sweet milk. Beat until dough is well blistered; roll, cut, prick with oyster fork; arrange in pan so biscuits will not touch and bake in slow oven about 30 minutes.

Elizabeth B. Bashinsky, Troy, Ala.

Biscuit

3 cups sifted flour
3 teaspoons Royal B. Powder
¼ teaspoon soda
1 heaping tablespoon lard
1 cup fresh buttermilk
1 teaspoon salt

Process: Reserve 1 cup flour for rolling and handling. Sift baking powder and salt into remaining 2 cups flour and chop lard in with knives. Dissolve soda in milk and add gradually to flour, working into a soft dough. Cut with biscuit cutter and bake in quick oven.

Mrs. W. C. Black, Troy, Ala.

Never Fail Biscuit

1 quart sifted flour
1 heaping tablespoon lard
3 teaspoons Royal B. Powder
1 teaspoon salt
½ teaspoon sugar
Sweet milk

Process: Sift together all dry ingredients, chop in lard, moisten with milk and roll out with as little flour as possible. Cut, and let stand in pans 5 minutes before baking.

Mrs. James Walter Heustis, Dubuque, Iowa.

Biscuit

1 quart flour
2 rounded teaspoons Royal Baking Powder
1 scant teaspoon soda
2 rounded tablespoons lard
2 teaspoons salt
Fresh buttermilk

Process: Sift together all dry ingredients, mix with lard and add buttermilk to make a soft, pliable dough, not too stiff. Roll thin, cut, arrange in pan, and let stand 15 minutes. Cook in hot oven and serve immediately. Never let stand in oven with door open.

Mrs. A. L. Dowdell, ex-Pres. Ala. Div. U. D. C., Opelika, Ala.

Dixie Biscuit

1 pint sweet milk or
1 cup milk, 1 cup water
1 teaspoon butter
2 teaspoons lard
1 heaping teaspoon salt
1 tablespoon sugar
1 egg
6 cups flour
½ yeast cake

Process: Scald milk, add butter, lard, salt, and sugar and pour over 3 cups flour. Beat well. When tepid, add yeast dissolved in a little warm water, and egg well beaten. Mix well and set in warm place to rise. When risen to twice its bulk, beat well and add 3 cups flour. Mix well, brush over with melted butter, fold over the dough, brush with melted lard, cut with biscuit cutter and set to rise. When risen to three times bulk, bake in moderate oven.

Mrs. C. W. McMahon, Registrar Ala. Div. U. D. C., Livingston, Ala.

Drop Biscuit

2 cups flour, 1 teaspoon salt
2 tablespoons lard
1 cup buttermilk
½ teaspoon soda
4 level teaspoons Royal Baking Powder

Process: Sift together dry ingredients, add lard and milk. Have tins hot and cook immediately, dropping piece size of walnut into each mound.

Mrs. H. Larimore, Florence, Ala.

Tea Biscuit

1 quart flour
2 rounded teaspoons Royal Baking Powder
1 cup sweet milk
⅓ cup sugar
1½ kitchen spoons butter
1 kitchen spoon lard
1 egg

Process: Cream butter and sugar, add egg well beaten, flour in which 1 teaspoon salt and the baking powder have been sifted, and milk. Knead as soft as can be handled; cut like biscuit, put on each a small piece butter and fold over. Bake in hot oven.

Bettie Allen, Montgomery, Ala.

Dainty Tea Biscuits

1 pint flour
1 full teaspoon Royal B. Powder
1 teaspoon salt
1 rounded tablespoon crisco
1 rounded tablespoon sugar
1 egg, sweet milk

Process: Sift together dry ingredients, cut in lard, add egg to sufficient sweet milk to make smooth, soft dough. Roll to ¼ inch thickness, cut with small cutter, and fold over, placing a small piece of butter between the folds. Dip half pecans into melted butter and place on top. Cook in rather quick oven.

Mrs. Alto Park, Troy, Ala.

Irish Potato Biscuit

3 large Irish potatoes
½ cup each, butter and lard
1 tablespoon sugar
1 teaspoon salt
2 eggs, well beaten
½ cake yeast
1 cup tepid sweet milk
3 pints flour

Process: Bake potatoes, peel, and mash through potato ricer. While hot, add lard, butter, sugar, and salt. Mix well, add eggs, yeast dissolved in milk and 2 pints sifted flour. Make up at 9 a. m. for 7 o'clock tea. At noon, add remaining pint flour. Let rise until 4 o'clock; knead, roll, and cut with biscuit cutter. Cut one size biscuit and place a smaller one on top of it, with no grease between. Arrange in pan so they will not touch. Let rise and bake in quick oven.

Mrs. P. H. Boisseau, Danville, Va.

Sweet Potato Biscuit

1 cup mashed potatoes
¼ cup sweet milk
¼ cup sugar
2½ cups flour
3 teaspoons Royal B. Powder
¼ cup each, butter and lard

Process: Mix first three ingredients and place on stove to get hot. Run potatoes through a sieve over the flour sifted with baking powder and 1 teaspoon salt. Add shortening; make dough, cut, and bake.

Mrs. A. H. Meriwether, Hayneville, Ala.

Potato Rusk

At night cream 1 cup Irish potatoes and while hot, add 1 cup sugar. Dissolve a cake Fleischmann's yeast in ½ cup tepid water. When both have cooled, mix well and cover with cloth until morning. For 1 o'clock lunch, make up dough at 7 a. m. as follows: to 1 cup lard, add 4 eggs well beaten, 1 teaspoon salt, and the yeast. Add flour to make like tea cake dough and set aside to rise. Three hours before serving, make into rolls. For parties, cut with after dinner coffee cup; use larger cutter for dinner. Bake, and when ready to serve, brush over with teaspoon butter and flour mixed, and sprinkle with powdered sugar.

Mrs. W. S. Pugh, Mobile, Ala.

Liquid Yeast

1 cake Fleischmann's Yeast
½ cup creamed Irish potatoes
½ cup sugar
3 cups water

Process: Dissolve yeast in 1 cup tepid water. Cream potatoes, add sugar and 1 cup of boiling water. Cool the mixture with 1 cup of cold water and add dissolved yeast. Pour into a quart jar and fill with water. Set in a cool place and let stand 24 hours, then use for rolls with the following ingredients:

1 cup liquid yeast
3 cups flour (about)
½ teaspoon salt, 1 egg
1 heaping tablespoon lard

Make out the rolls for baking and let stand in a warm place for 2 hours. This makes 12 rolls.

Mrs. C. K. Knox, Birmingham, Ala.

Liquid Yeast for Rolls—Only One Kneading

1 cup mashed potatoes, 1 cup sugar, 1 cup warm water in which potatoes were boiled, 1 cup lukewarm water, 1 cake Fleishmann's Yeast dissolved in half the luke warm water, 1 egg.

Process: Mix first five ingredients in order given, and pour into a half gallon jar. Cover and set aside to ripen for 3 hours or longer. If kept in cold place, this yeast may be used for 3 or 4 consecutive days. When ready to use, add a well beaten egg to the liquid and stir well.

Liquid Yeast Rolls

3 cups flour	½ teaspoon salt
⅓ cup Wesson oil	1 cup liquid yeast

Process: Mix in order given; knead well, roll out dough, cut with baking powder can, brush lightly with melted butter or Wesson's oil, fold over and set to rise 3 or 4 hours, according to weather. Bake and serve hot.

Mrs. R. A. Burford, Ocala, Fla.

Cinnamon Rolls

1 cake Fleischmann's Yeast	3 quarts flour
1 quart luke warm water	1 can raisins
2 tablespoons sugar	½ cup lard
1 heaping tablespoon salt	Cinnamon

Process: Dissolve yeast in 1 pint tepid water, add sugar and let stand 10 minutes. Sift in 2 quarts flour and the salt; add lard and remaining water. Knead until dough blisters, adding flour as needed. Set aside 2 hours to rise. Knead well, roll a fourth inch thick, sprinkle with cinnamon, scatter raisins over dough and roll as for jelly rolls. Divide into 2 rolls; let rise 2 hours and bake.

Mrs. N. S. Walker, Alexander City, Ala.

Butter Scotch Rolls

4½ cups sifted flour	¼ teaspoon salt
1 yeast cake	¼ cup butter
1 cup milk scalded and cooled	⅓ cup sugar

2 eggs, well beaten

Process: Dissolve yeast in milk, add sugar, eggs, salt, flour, and butter; mix thoroughly, turn out upon floured board, knead well, place in well greased bowl, cover, and set aside to rise. When double in bulk, knead again, roll to ½ inch thickness, and sprinkle with brown sugar, cinnamon, and raisins. Roll as for jelly roll, cut into pieces about ½ inch thick. Grease well an oblong pan and place therein a layer of brown sugar and nut meats, about ¾ inch deep. Dot well with butter. Place cut surface of the roll on this filling, and bake in moderate oven 30 minutes. When done, invert pan on oil paper for a minute that butterscotch may set. If weather is cold, or time for rising is limited, use two yeast cakes instead of one.

Mrs. W. L. Parks, Troy, Ala.

Dinner Rolls

1 cake Fleischmann's Yeast
1 tablespoon sugar
3 cups sifted flour
White 1 egg
2 tablespoons melted lard
½ teaspoon salt
1 cup milk scalded and cooled

Process: Dissolve yeast and sugar in tepid milk, add half of flour, and beat until smooth. Add white well beaten, lard or butter, salt, and remainder of flour, or enough to make a firm dough. Beat with rolling pin 5 or 10 minutes and set aside to rise until double in bulk. Roll, cut, and let rise a second time. Bake.

Mary Louise Sullivan, Sandersville, Ga.

Feathery Rolls

½ cup mashed potatoes
1 cup sweet milk
½ cup sugar
1 cake Fleischmann's Yeast
1 rounded tablespoon lard
Flour
1 cup water in which potatoes were boiled

Process: Dissolve yeast in tepid potato water, add potatoes, milk, sugar, and sufficient flour to make a thick batter. Place in warm room, protected from drafts, until it has risen and is light. Then add lard, 1 rounded teaspoon salt, and sufficient flour, (as little as possible) to roll out. Roll, cut, brush with melted butter, and fold over. Set away to rise; bake in quick oven.

Mrs. W. D. Staple, Anniston, Ala.

Light Rolls

1 cake Fleischmann's Yeast
½ cup warm water
1 cup Irish potatoes
2 eggs, separated
1 cup flour
1 quart flour
Lard, size goose egg
1 teaspoon salt

Process: Dissolve yeast in warm water. To well mashed potatoes, add yeast, 1 cup of flour, and eggs well beaten separately. Let rise an hour. Make up with 1 quart of flour, lard, and salt. When risen to twice its bulk, re-work, let rise an hour, and bake.

Mrs. W. W. Rainer, Jr., Selma, Ala.

New Century Rolls

1 cake Fleischmann's Yeast
1 tablespoon sugar
½ teaspoon salt
1 heaping tablespoon lard
Flour, 1 pint sweet milk
2 eggs, separated

Process: Heat milk to boiling. When tepid, dissolve yeast in milk and add salt, sugar, lard, and sufficient flour to make stiff batter. Let stand in moderately warm place until blisters on top of batter begin to break. Add eggs well beaten separately and mix thoroughly. Make into small rolls, let rise, and bake in moderate oven.

Georgia Curry Smith, St. Davids, Pa.

Parker House Rolls

3 cups flour
1 heaping tablespoon lard
1 cup milk (about)
3 teaspoons Royal B. Powder

Process: Sift all dry ingredients, add 1 teaspoon salt, chop in the lard, mix with sufficient sweet milk to make a soft dough. Roll about one-fourth inch thick, cut with baking powder can, and fold one-half over the other into "pocket books." Let stand in warm place 20 minutes and bake in quick oven.

Elizabeth B. Bashinsky, Troy, Ala.

Quick Rolls

2 cakes Fleischmann's Yeast
1 cup luke warm water
1 heaping tablespoon sugar
½ teaspoon salt
½ cup sweet milk
4 cups flour (about)
1½ tablespoons lard, (not heaping)

Process: Dissolve yeast in water, add sugar and milk, which has been scalded and cooled. Sift 2 cups flour into a deep bowl, cut in the shortening, add salt and yeast and beat until light and smooth, adding sufficient flour to make dough easy to handle. Roll and cut into rolls. Grease each roll on top with melted butter, fold half over and grease again on top. Put into a greased pan, let rise 2 hours, or until twice their size. Cook in hot oven for 10 minutes.

Mrs. Mattie Russell Watson, Tuskegee, Ala.

Quick Rolls

2 cups scalded milk
2 tablespoons sugar
1 teaspoon salt
1 tablespoon lard
1 cake Fleischmann's Yeast
Flour to make sponge

Process: Make into a sponge and let rise an hour; add flour for stiff dough and let rise 2 hours. Make into rolls and let rise 2 hours before baking.

Mrs. W. W. Kingsberry, Talladega, Ala.

Wholesome Rolls

1½ cups Irish potatoes, creamed
1 cake Fleischmann's Yeast
2 eggs
1 cup sugar
1 cup scalded milk
1 kitchen spoon lard
2 cups white flour
3 cups whole wheat flour

Process: Dissolve yeast in 1 cup warm water for 30 minutes; cool scalded milk. To the potatoes, add 1 teaspoon salt, eggs, dissolved yeast, and other ingredients, beating thoroughly. Cover, set in warm place 1½ hours to rise. Work into this sponge additional flour, alternating white and whole wheat, until it forms a good dough. Work well and put into a large covered bucket, previously greased. Place in ice box. When dough has risen well, rolls or bread can be made. Allow 1½ hours for last rising. Part of dough may be returned to ice box and kept several days, using as desired. Schumaker's health flour may be used instead of whole wheat flour.

Mrs. J. B. Stanley, Greenville, Ala.

Rolls

1 cake Fleischmann's Yeast
1 cup tepid water
2 tablespoons shortening
2 tablespoons sugar
1 pint hot water
Flour

Process: Dissolve yeast in tepid water. Dissolve sugar, shortening, and 1 teaspoon salt in the hot water. When cool, add yeast and sufficient flour to make a stiff dough. Let rise about 3 hours. When light, roll, cut, and let rise an hour. Bake.

Maude Winter Stuart, Montgomery, Ala.

Rolls

1 quart flour
1 heaping tablespoon lard or crisco
1¼ cups tepid water
1 heaping tablespoon sugar
½ cake Fleischmann's Yeast

Process: Dissolve yeast and sugar in ¾ cup tepid water. When yeast rises to top of water, pour it into 3 cups of flour, beating with spoon. Dissolve 1 rounded teaspoon salt in remaining ¾ cup water and stir into mixture. A stiff batter will be the result. Set aside, in closely covered vessel, in an even, warm temperature to rise, which will require 4 or 5 hours. When well risen, add the remaining flour, (sometimes more will be required, depending upon the atmosphere) and knead 20 minutes. Roll out, cut with biscuit cutter and place an inch apart in greased pans. Cover closely with paper and keep in warm temperature. When risen, brush with butter and bake in quick oven. If rolls rise before time for making, they may be placed in refrigerator until needed.

Mrs. John Tilley, Montgomery, Ala.

BATTER CAKES, GRIDDLE CAKES, WAFFLES

Batter Cakes

1 cup flour
1 tablespoon meal
½ teaspoon soda
½ teaspoon Royal B. Powder
½ teaspoon salt
½ teaspoon sugar
1 tablespoon melted butter
1 egg
1 cup buttermilk

Process: Sift together all dry ingredients. Add well beaten egg, milk, and last, the melted butter.

Mrs. T. A. Ingram, Anniston, Ala.

Eggless Batter Cakes and Rice Cakes

1 heaping cup flour
1 scant cup meal
1 rounded teaspoon soda
1 teaspoon salt
3 cups thick, fresh buttermilk

Process: Sift together twice all dry ingredients; add milk, beat thoroughly, and cook immediately on hot, well greased baker. For rice battercakes add 1 cup cold, cooked rice.

Mrs. Edwin B. Cade, Washington, Ga.

Corn Meal Griddle Cakes

2 cups corn meal
1 cup flour
2 eggs
1 tablespoon sugar
1 teaspoon salt
1 teaspoon Royal B. Powder
½ teaspoon soda
Buttermilk

Process: Sift together all dry ingredients. Beat eggs, mix with milk, and pour over dry ingredients. Cook on griddle with but little grease.

Mrs. D. M. Jones, Gastonia, N. C.

Griddle Cakes

2 cups flour
2 teaspoons Royal B. Powder
1 teaspoon salt
1½ cups milk
2 eggs
2 tablespoons melted butter

Process: Sift together all dry ingredients and add liquids, in order given.

Mrs. Frank Morrison, Washington, D. C.

Eggless Waffles

Make as Eggless Battercakes except use 3¼ cups buttermilk.

Mrs. E. B. Cade, Washington, Ga.

Aunt Sarah Biddle's Eggless Waffles

1 pint flour
1 teaspoon salt
1 sugarspoon sugar
Fresh buttermilk
4 tablespoons melted lard
1 scant teaspoon soda
1 heaping teaspoon Royal Baking Powder

Process: Sift together flour, salt, and sugar. Add lard and enough buttermilk, (about a pint) to make a little stiffer batter than when using egg. When ready to cook, add soda and baking powder.

Mrs. E. Y. Dent, Eufaula, Ala.

Divine Waffles

2 eggs, well beaten
2 cups sweet milk
2 scant cups flour
2 teaspoons Royal B. Powder
2 teaspoons sugar
2 tablespoons melted butter
1 scant teaspoon salt

Process: Beat eggs until very light and add milk. Mix dry ingredients and sift gradually into egg mixture. Beat well and then add melted butter. Cook in well greased, hot waffle irons. As soon as removed from molds, pour melted butter and maple syrup over waffles and serve immediately. Buttermilk and soda may be substituted for sweet milk and baking powder.

Rev. J. E. Dillard, Birmingham, Ala.

Excellent Waffles

2 cups flour
2 cups milk
2 eggs, separated
3 teaspoons Royal B. Powder
1 teaspoon salt
4 tablespoons melted butter

Process: Sift together dry ingredients. Beat yolks well, add milk and beat. Add flour, slowly beating until perfectly smooth; add butter and fold in whites stiffly beaten.

Mrs. Cora Young, New York, N. Y.

Harding Waffles

2 eggs, separated
2 tablespoons sugar
2 tablespoons butter, melted
1 pint sweet milk
2 rounded teaspoons Royal B. Powder
Flour

Process: Beat yolks, add sugar, 1 teaspoon salt, butter, milk, and flour to make a thin batter. Just before baking, add whites beaten stiff, and baking powder.

Mrs. Warren G. Harding, The White House, Washington, D. C.

Plain Waffles

1¾ cups flour
3 teaspoons Royal B. Powder
½ teaspoon salt
2 tablespoons corn meal
1 cup sweet milk
2 eggs, separated
1 tablespoon melted shortening

Process: Sift together dry ingredients; add milk gradually, yolks well beaten, shortening, and whites beaten stiff. Cook in greased, hot waffle irons.

Mary A. Pickett, Fitzpatrick, Ala.

Rich Crisp Waffles

1¼ cups flour
1 teaspoon sugar
½ teaspoon salt
½ teaspoon soda
3 eggs, separated
1 cup buttermilk
¼ cup melted shortening
2 tablespoons corn meal

Process: Make as plain waffles:

Mary A. Pickett, Fitzpatrick, Ala.

Perfect Waffles

2 cups Swansdown Flour
2 cups sweet milk
6 tablespoons melted butter
4 teaspoons Royal B. Powder
2 eggs, separated
1 teaspoon salt

Process: Sift together all dry ingredients. To the beaten yolks, add milk, butter, and flour, then fold in well beaten whites. Cook on hot, ungreased electric iron, which should be cleaned with Brillo.

Mrs. Harry T. Inge, Mobile, Ala.

Raisin Waffles

1½ cups flour
3 teaspoons Royal B. Powder
1 teaspoon salt
1 cup milk
2 eggs, separated
1 tablespoon melted butter
1 cup chopped raisins

Process: Sift dry ingredients, add raisins, milk, butter, and yolks well beaten. Fold in the whites and bake in hot, well greased waffle irons.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Supreme Waffles

2 heaping cups flour
2 tablespoons sugar
2 teaspoons Royal B. Powder
2 eggs, separated
2 tablespoons butter, melted
2 cups sweet milk

Process: Beat yolks until creamy; add 1 teaspoon salt, sugar, and butter. Sift together flour and baking powder and add alternately with milk to yolk mixture. Lastly fold in stiffly beaten whites. Bake in hot waffle irons and serve hot with butter and syrup.

Mrs. H. G. Howell, Atlanta, Ga.

Waffles

2 eggs, well beaten
2 teaspoons sugar
2 cups sweet milk
2 cups flour **with**
3 teaspoons Royal B. Powder
½ cup melted butter

Process: Mix first 5 ingredients in order given, beat thoroughly with egg-beater, then stir in butter. Cook in electric waffle iron.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Waffles

2 eggs, well beaten
2 cups buttermilk
¼ teaspoon salt
2 cups flour
1 teaspoon soda
2 teaspoons Royal B. Powder
4 tablespoons melted butter

Process: Sift flour with all dry ingredients. Beat eggs into milk, add flour and beat thoroughly, then add butter and mix well.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Waffles

2 cups sifted flour
⅔ cup meal
1 teaspoon salt
1 teaspoon soda
1 pint buttermilk
2 eggs
2 rounded tablespoons lard or butter, melted

Mrs. Mattie Smythe, Anniston, Ala.

Waffles

2 large cups flour
1 teaspoon salt
1 teaspoon soda
1 pint fresh buttermilk
1 tablespoon cold, cooked grits

Process: Mix well; cook in well greased, hot waffle irons and serve immediately with butter and Alaga syrup or maple syrup.

Mrs. S. F. Crook, Franklin, Ala.

EGG DISHES

Daisy Eggs

Separate whites and yolks 8 eggs which have been boiled 20 minutes. Save whites of 3 to cut into strips for daisies. Make a pint of white sauce. Prepare 1 cup buttered bread crumbs. While warm, run whites and yolks separately through ricer. Add whites to sauce and add alternate layers sauce, yolks, and crumbs. Cover with crumbs and place in oven for 10 to 15 minutes. Decorate top with daisies made of strips of white with yolks for centers. These can be made in ramekins with daisy on top of each. Garnish with parsley and serve with strips of toasted bread with fish course, or as an entree, or serve on toast for breakfast or supper.

Egg Flirt

5 eggs, separated	1 tablespoon flour
1 glass sweet milk	Salt, pepper

Process: To well beaten yolks, add dry ingredients, stir in milk, fold in stiffly beaten whites. Pour into warm buttered pan and bake until a light brown.

Mrs. I. R. Eskew, Selma, Ala.

French Eggs

Boil 8 eggs 20 minutes. Drain and plunge into cold water. Mash yolks to smooth paste with 1 tablespoon butter and 1 teaspoon salt; add 1 cup of cream or milk, the whites chopped fine, and ¼ cup onion chopped fine. Bake slowly in casserole or baking dish.

Mrs. Geo. F. Longan, Sedalia, Mo.

Egg Nests on Toast

6 eggs	1 teaspoon salt
6 pieces round toast	1½ tablespoons butter

Process: Separate eggs and keep yolks in shells until ready to use. Add salt to whites and beat until very stiff. Toast bread, cut into rounds, and butter. Heap the whites upon toast; make a depression in center of mound and after putting ¼ teaspoon or butter into each, drop the whole yolks into the hollows. Put into oven for about 3 minutes. Serve immediately on a warm platter. If desired, a spoonful of cooked, chopped ham may also be spread on each slice of toast.

Elizabeth B. Bashinsky, Troy, Ala.

Omelet

2 eggs, separated	1 cup sweet milk
1 tablespoon flour	1 heaping tablespoon butter

Process: To the yolks add, flour, salt, pepper, melted butter, and sufficient milk to make mixture beat well. Add remaining milk and stiffly beaten whites; mix well and pour into hot buttered pan. Cook on top of stove until bottom is delicately browned, then brown top inside oven with door open.

Sadie Cain, Saffold, Ala.

Omelet

3 eggs, separated	1 level tablespoon flour
½ cup sweet milk	1 teaspoon Royal B. Powder

Process: Beat yolks until very light. Add milk, flour sifted with baking powder, and a pinch of salt. Add stiffly beaten whites. Bake quickly in greased frying pan. Fold over and serve immediately.

Mrs. B. B. Ross, ex-Pres. Ala. Div. U. D. C., Auburn, Ala.

Omelet

4 eggs, separated	1 tablespoon butter
4 tablespoons hot water	1½ cups Thin White Sauce

½ teaspoon Royal Baking Powder

Process: To yolks add ½ teaspoon salt, pepper, baking powder, and water; beat until thick and lemon colored. Fold stiffly beaten whites into yolks, pour into heated omelet pan with sides and bottom buttered, spread evenly and place on stove where it will cook slowly, occasionally turning pan, that omelet may brown evenly. When well "puffed" and delicately browned underneath, place pan upon rack in oven to brown the top. It is done, if firm to touch when pressed by finger. Fold and turn upon platter, and if desired, pour around the White Sauce. Hot water makes a more tender omelet than sweet milk.

Elizabeth B. Bashinsky, Troy, Ala.

Delicate Omelet

Process: For each egg use 1 tablespoon new milk, a little butter, salt, and pepper. Put butter into sauce-pan and when melted, add milk and let it come to the boiling point. Add eggs, salt, and pepper and stir constantly until a soft, creamy mass. Serve at once. Physicians recommend this for patients with delicate stomachs.

Mrs. S. H. Newman, Dadeville, Ala.

Poached Eggs

Process: Fill frying pan two-thirds full of boiling, salted water, allowing ½ tablespoon salt to 1 quart water. Place egg poacher rings in water. Break each egg separately into saucer and carefully slip into ring. Water should cover eggs. When there is a film over top and white is firm, carefully remove with a buttered skimmer to circular pieces of buttered toast. Let each person season own egg with butter, salt, and pepper.

Elizabeth B. Bashinsky, Troy, Ala.

Scalloped Eggs

6 eggs	1 tablespoon flour
1 cup milk	1 tablespoon butter

Process: Boil eggs hard, slice crosswise, place in buttered baking dish with alternate layers of fine bread crumbs seasoned with pepper and salt. Pour over a white sauce made of milk, flour, and butter. Set into oven and brown.

Mrs. Marie Sellman Pearre, Baltimore, Md.

Scrambled Eggs, Country Style

Process: Heat skillet, put in 1 tablespoon butter and when melted, turn in 4 unbeaten eggs. Cook until white is partially set, then stir until done, but not hard. Season with salt and pepper.

Scrambled Eggs

5 eggs
3 tablespoons milk
1 tablespoon butter
½ teaspoon salt

Process: Beat eggs slightly, add salt, pepper, and milk. Heat skillet, put in butter, and when melted turn in eggs. Cook until of creamy consistency, stirring and scraping from bottom of skillet.

Stuffed Eggs

10 eggs, hard boiled
2 eggs
3 tablespoons cream
2 tablespoons oil or melted butter
2 tablespoons vinegar
1 teaspoon dry mustard
1 teaspoon salt
½ teaspoon white pepper
1 tablespoon chow-chow

Process: Boil 10 eggs 20 minutes, remove shells and cut into halves. From the end of each, remove a small slice that egg cups may stand firm. While warm, remove yolks and rub fine in a bowl. Add to these cooked yolks, 2 well beaten eggs and the other six ingredients, in order given. Cook in double-boiler until thick. When cold, add chow-chow and fill egg cups. Serve on lettuce.

Mrs. Lula D. Knox, Troy, Ala.

Eggs Stuffed with Cheese

6 hard boiled eggs
3 tablespoons grated cheese
1 teaspoon vinegar
½ teaspoon mustard
½ teaspoon salt
Melted butter

Process: Prepare eggs as in stuffed eggs above. Mash yolks and add other ingredients in order given, using sufficient butter or olive oil to make a smooth paste. Add Cayenne, and re-fill whites. Serve with lettuce.

Egg Timbales

5 eggs, salt, pepper, parsley, 1 cup of cream or milk

Process: Beat eggs until very light. Add salt, pepper, and parsley and continue to beat; add cream or milk and beat again. Bake in buttered timbale tins 10 or 15 minutes, in a pan of hot water inside oven. Serve with Tomato or White Sauce.

CHEESE DISHES

Asparagus with Cheese

Process: Fill baking dish with alternate layers of asparagus, white sauce, and grated cheese. Slightly brown 1 tablespoon finely chopped onion in 2 tablespoons butter and pour over the top. Sprinkle with crumbs and brown Onions may be omitted, if preferred

Mrs. E. J. Holt, Smithfield, N. C.

Cheese Crab Apples

Process: Run ¼ pound cheese through meat chopper. Season with salt, Cayenne, black pepper, 2 teaspoons Worcestershire Sauce and few drops Tabasco. Add cream until cheese is of right consistency to roll into balls, the size of tiny crab apples. Shape by pressing slightly between forefinger and thumb, color delicately with fruit coloring, stick clove in one end and tiny sprig privet hedge, or other green into other end. Very attractive to serve with coffee.

Elizabeth B. Bashinsky, Troy, Ala.

Baked Cottage Cheese

2 cups clabber cheese
2 tablespoons butter
1 teaspoon salt
3 eggs
Cayenne

Process: Drain cheese well and mash with fork; cream it and mix in order given. Pour into buttered dish and bake light brown. Serve hot for supper.

Mrs. H. C. Gilbert, Florence, Ala.

Cheese Balls

My Daughter, Helen Bashinsky Case's Recipe

¼ pound American Cream Cheese
3 tablespoons cream
Tabasco
¼ teaspoon salt
1½ teaspoons Worcester Sauce
Nuts

Process: Run cheese through meat chopper; add other ingredients and work until smooth. Roll into small balls between palms of hands. Place a half pecan, or English walnut, on top of each and shape ball to fit nut. It will look like a confection when served on platter with lettuce, with coffee or salad.

Elizabeth B. Bashinsky, Troy, Ala.

Cheese Balls

1 tablespoon flour
1¼ cups grated cheese
Dash Cayenne
Whites 3 eggs

Process: Mix well, add ¼ teaspoon salt, shape into balls, roll in cracker crumbs, fry in deep, hot lard, drain on paper, and serve.

Mrs. Howard Jones, Warrenton, N. C.

Cream Cheese Balls

Mash a package of cream cheese with 2 tablespoons whipped cream. Add 1 teaspoon bell peppers chopped very fine, ½ cup mashed pecans, and ½ teaspoon salt. Form into balls, roll in finely minced parsley. Use as a garnish for salad or as a sandwich filling, using a little more cream for filling.

Elizabeth B. Bashinsky, Troy, Ala.

Cheese Balls

1½ cups grated cheese
1 tablespoon flour
⅓ teaspoon salt
⅛ teaspoon mustard
Cayenne
Whites 3 eggs

Process: Mix first five ingredients until smooth. Cut in the stiffly beaten whites. Shape into balls the size of hickory nuts. Roll in cracker meal, and fry a golden brown in deep fat. Drain on brown paper and serve with salad course.

Frankie F. McCall, Montgomery, Ala.

Cheese Biscuit

One-half (½) pound each, flour, cheese, butter.

Process: Grate cheese. Mix butter, cheese and flour, roll out and cut into small biscuits. Cover tops with chopped almonds, bake in moderate oven and sprinkle over with sugar. Serve with salad course.

Mrs. Walter V. Byers, Duke, N. C.

Cheese Croquettes

2 cups grated cheese
1 cup grated bread crumbs
2 tablespoons cream
1 egg, well beaten
½ teaspoon salt, Cayenne
1 teaspoon Worcester Sauce

Process: Mix until smooth; form into balls, roll in cracker crumbs and fry a golden brown.

Mrs. A. H. Meriwether, Hayneville, Ala.

Cheese Delights

1 cup grated cheese
1 egg white, well beaten
Chopped nuts
Chopped raisins
Dash of paprika
Bread, in fancy shapes

Process: Mix cheese with white of egg, heap mixture upon bread, sprinkle with chopped nuts and raisins, place on baking sheet and brown inside oven.

Cheese Dreams

1 pound grated cheese
½ cup cream
Cayenne and salt
1 tablespoon Worcester Sauce
Juice 1 onion
Whites 2 eggs, beaten well

Process: Mix to a paste, make into sandwiches, slip into hot oven, and brown. Serve hot.

Mrs. H. N. Binford, Decatur, Ala.

Cheese Fondu

¾ cup grated cheese
4 tablespoons butter
4 tablespoons flour
¾ cup sweet milk
3 eggs, ½ teaspoon salt
⅛ teaspoon pepper

Process: Melt butter, add flour and milk and stir until it thickens. Add yolks of eggs and grated cheese; add mixture to whites, which have been beaten stiff, folding them in gradually. Bake in moderate oven until a delicate brown.

Mrs. S. G. Lang, Sandersville, Ga.

Cheese Fondants

1 cup scalded milk
1 cup bread crumbs
¼ pound grated cheese
1 tablespoon butter
½ teaspoon salt
3 eggs, beaten separately

Process: Mix first five ingredients. Add yolks beaten until lemon colored and fold in stiffly beaten whites. Pour into buttered baking dish and bake 20 minutes in moderate oven.

Mary E. Burford, Ocala, Fla.

Cheese Loaf

1 pound cheese, grated
1 cup nuts, 6 pickles
2 pimentoes
2 boiled eggs

Process: To the cheese, add ingredients finely chopped, salt, and pepper. Mix well, press into bowl and let stand 24 hours. Slice and serve with crackers on plate lunch.

Mrs. George O. Miller, Livingston, Ala.

Macaroni with Cheese Sauce

½ package macaroni
2½ quarts boiling water
1 tablespoon salt
1 onion
1 tablespoon butter
3 cloves

Process: Stick cloves into whole onion and boil with all other ingredients until macaroni or spaghetti is tender, about 20 minutes. Remove onion, drain macaroni and re-heat it in Cheese Sauce, page 20.

Elizabeth B. Bashinsky, Troy, Ala.

Macaroni and Cheese

Process: Boil ½ pound macaroni in salted water 20 minutes, wash and drain. Rub 1 tablespoon flour into 1 tablespoon melted butter; add gradually 1 pint of milk. When boiling hot, add ¼ pound grated cheese and stir until cheese is dissolved. Discard the tough part of cheese that does not melt. Pour over macaroni and bake until brown.

Mrs. Henry L. Meyers, Hamilton, Montana.

Montauk Toast

1 Snappy Cheese
1 egg, well beaten
1 teaspoon Worcester
Paprika

Process: Cream cheese with other ingredients until smooth and spread on bread. Place a slice of bacon upon each. Brown slightly.

Mrs. L. R. Leids, New York, N. Y.

Cheese Pudding

½ pound grated cheese
1 level teaspoon flour
½ level teaspoon salt
¼ level teaspoon pepper
1 cup boiling milk
1 tablespoon butter
2 eggs, separated
½ teaspoon Royal B. Powder
2 level tablespoons bread crumbs

Process: To cheese add flour, salt, pepper, milk, butter, yolks slightly beaten, whites beaten with baking powder to a stiff froth, and bread crumbs. Mix gently, pour into greased pan and bake 20 minutes in moderate oven.

Mrs. E. L. Mitchell, Livingston, Ala.

Cheese Puffs

2 eggs
1 cup milk
Salt
1 cup flour
1 teaspoon Royal B. Powder
Pepper
1 cup Kraft American Cheese, grated

Process: Beat eggs well, add milk. Sift together dry ingredients, and add to milk and eggs. Add cheese, heat well, drop by spoonfuls into hot fat and fry until golden brown. Drain on paper. Serve with lemon sauce or powdered sugar.

Add 1 cup chopped apples to mixture, fry as above and you have Cheese Fritters with Apples.

Florence B. Lyman, Autaugaville, Ala.

Red Devil, Delicious

1 heaping tablespoon butter
1 teaspoon chopped onion
Cayenne
1 can Campbell's Tomato Soup
1 cup American cheese
2 teaspoons Worcester Sauce
1 teaspoon mustard
1 egg, unbeaten

Process: Melt butter and add very finely chopped onion. Add soup or fresh tomatoes. When hot, add cheese cut into small pieces, mustard, Cayenne, and Worcester. When cheese is melted and very hot, add an unbeaten egg. Stir a short while and serve hot on buttered toast. Delicious for supper or dinner.

Miss Caroline Haralson, Montgomery, Ala.

Cheese Rings

½ pound grated cheese
½ pound butter
1 pint flour
½ teaspoon salt

Process: Mix butter, flour, and salt and divide dough into three parts. Roll one piece and cover with grated cheese. Put on this another piece of dough, cover with cheese and roll again; a third piece with cheese, and roll again. Cut with two different size tins to form rings. Bake in moderate oven and watch closely to prevent burning. Sprinkle with red pepper.

Miss Caroline Haralson, Montgomery, Ala.

Cheese Soufflé

3 tablespoons flour
3 tablespoons butter
1 cup milk
1 cup cheese
Yolks 3 eggs
Whites 4 eggs

Process: Put flour and butter into sauce-pan and stir until blended, without browning. Add milk gradually and stir until mixture boils, then add cheese, salt, and pepper and set aside to cool. Beat yolks and whites separately, add yolks to cheese, blending thoroughly. Fold in stiffly beaten whites. Pour into a deep, well-buttered dish and bake in moderate oven 25 minutes. Serve immediately.

Mrs. S. N. Westcott, Montgomery, Ala.

Cheese Soufflé

2 slices stale bread
1½ cups sweet milk
6 eggs
2 cups grated cheese
1 heaping tablespoon butter
Salt and pepper

Process: Soak bread in milk, add other ingredients and beat well; bake until firm. Serve hot.

Mrs. J. L. Thornton, Alexander City, Ala.

Cheese Soufflé

1 cup hot milk
1 cup coarse bread crumbs
¼ pound cheese, cut fine
2 teaspoons butter
2 eggs, separated
Salt

Process: Beat yolks well; mix ingredients in order given. Just before putting into oven, add stiffly beaten whites and a little salt.

Eloise Marshall, Selma, Ala.

Cheese Soufflé

1 cup sweet milk
1 cup grated cheese
1 tablespoon flour
1 tablespoon butter
2 eggs, separated
Salt and pepper

Process: Heat milk in double-boiler. When very hot, add cheese and stir until well dissolved. Cream butter and flour until perfectly smooth, add to milk and stir until it thickens. Beat yolks very light and pour over them the hot mixture. Season with salt and pepper, fold in well beaten whites and bake in quick oven. Serve immediately.

Mrs. W. W. Haralson, Troy, Ala.

Cheese Soufflé

My Daughter, Helen Bashinsky Case's Recipe

2 tablespoons butter
3 tablespoons sifted flour
1 cup milk
Salt and pepper

Process: Make a white sauce by melting butter, adding flour, milk, salt, and pepper and cooking until thick.

¾ cup grated cheese
6 eggs, separated

Process: Beat yolks until very light, add white sauce and cheese. Fold in stiffly beaten whites and pour into pan. Cook 10 minutes in hot water inside oven, and for 20 to 25 minutes without water. Test with straw to see if done. Serve at once in pan in which it was cooked.

Elizabeth B. Bashinsky, Troy, Ala.

Cheese Straws

1 rounded cup pastry flour
1 rounded cup grated cheese
1 heaping teaspoon butter
¼ teaspoon salt
½ cup ice water
Cayenne pepper

Process: Mix butter and cheese by cutting with knives. Mix flour, pepper, and salt and cut it into the cheese mixture. Add water and work into a dough, using hands as little as possible. Cut into strips or rings, and bake in a hot oven.

Mrs. Mollie Rainer, Troy, Ala.

Cheese Straws

1 cup grated cheese
1 cup flour
4 tablespoons Wesson oil
3 tablespoons ice water
1 teaspoon salt
Cayenne

Process: Mix in order given; roll, cut into strips or rings, and bake.

Mrs. Martin Folmar, Birmingham, Ala.

Cheese Straws

Yolk 1 egg, well beaten
2 tablespoons cold water
1 tablespoon butter
1 cup grated cheese
1 cup flour
½ teaspoon salt

Process: Rub together butter, cheese, and flour. Add egg, water, salt, and Cayenne. Roll thin and cut into narrow strips. Bake.

Mrs. Fred Berger, Statesville, N. C.

Cheese Straws

1 pound grated cheese
1 teaspoon salt
¼ pound butter
½ cup ice water
¼ pound butter
Flour, Cayenne

Process: Mix first four ingredients, add flour, and mix to a dough. Roll and spread with butter, repeating this process until all butter is used. Roll one-eighth inch thick, cut into strips or rings and bake in hot oven until light brown.

Mrs. E. J. Duncan, Alexander City, Ala.

Cheese and Tomato Soufflé

3 cups grated cheese
2 cups stale bread crumbs
2 tablespoons butter
Cayenne and salt
Canned tomato juice
Whites 2 eggs

Process: Mix first four ingredients and add sufficient tomato juice to make into a soft consistency. Just before putting into pan, fold in well beaten whites of eggs. Bake 20 minutes and serve immediately.

Mrs. J. N. Thompson, Tuscumbia, Ala.

Cheese and Tomato Rarebit

½ pound cheese
½ pint can tomato soup
2 tablespoons butter
1 small onion

Process: Chop onion and brown in butter. Add cheese and when smooth, add soup and cook until thick, stirring constantly. Serve on crackers.

Mrs. Robert McFarland Chapin, Washington, D. C.

Cheese and Tomato Rarebit

2 tablespoons butter
2 tablespoons flour
2 cups yellow cheese
1 cup milk
2 eggs, well beaten
¾ cup tomato juice
Pinch soda
Salt, mustard

Process: Melt butter, add flour, stir until smooth. Add heated milk gradually, stirring constantly to prevent lumps. Add cheese finely cut, and heat only enough to melt cheese. Intense heat will make cheese stringy. Stir in eggs and cook very slowly until set. Heat tomato juice with soda, salt and mustard to taste. When ready to serve, add tomato juice gradually to cheese. Serve on thin silces of buttered toast.

Mrs. James Howard, Atlanta, Ga.

Welsh Rarebit

1½ pounds cheese
1 egg
1 teaspoon mustard
2 tablespoons beer or stale ale
1 teaspoon salt
Tabasco

Process: Break cheese into small pieces, put into chafing dish and melt thoroughly; stir in quickly the well beaten egg, salt, mustard, and Tabasco. Just before serving, add beer. Serve on wafers or toasted bread.

Mrs. Emily West, Charleston, S. C.

Welsh Rarebit

½ pound cheese
1 egg
½ cup milk
1 tablespoon butter
¼ teaspoon salt
½ teaspoon mustard

Process: Cream cheese, butter, salt, mustard, and Cayenne, and cook until smooth; add egg and milk beaten together. Cook until thick enough to serve on crackers.

Mrs. Robert McFarlan Chapin, Washington, D. C.

A Famous Welsh Rarebit

½ pound mild cheese
2 rounded tablespoons butter
1 egg
2 cups milk
½ teaspoon salt
2 level tablespoons flour

Process: Cut cheese into small pieces, add butter and melt slowly. In another vessel scald milk and pour into it the egg, flour, and salt beaten together. Cook this mixture until perfectly smooth, stirring constantly and then pour into melted cheese. Beat vigorously and add red pepper to taste. Serve on hot toast or on large soda crackers. Success of recipe depends upon carefully blending the two mixtures.

Mrs. Geo. A. Poche, Washington, Ga.

SANDWICH FILLINGS

Cheese Sandwiches

Mash a package of cream cheese and thin with sufficient mayonnaise to spread well. Add 2 tablespoons finely minced pecans or peanuts and, if desired, 1 teaspoon each, red and green sweet peppers minced very fine.

Elizabeth B. Bashinsky, Troy, Ala.

Cream Cheese Sandwiches

1 Philadelphia Cream Cheese	2 tablespoons chopped nuts
2 tablespoons sweet cream	1 tablespoon minced parsley
2 tablespoons stuffed olives	2 tablespoons mayonnaise

Process: Mince olives; mix cream with cheese and add other ingredients. Season with salt and Cayenne. Spread on slice of bread with mayonnaise and then with cheese mixture; on the other slice put a crisp piece of lettuce, then press two slices together, trim with scissors or sharp knife and cut into two triangles. Delightful for afternoon teas.

Elizabeth B. Bashinsky, Troy, Ala.

Cheese Paste

1 cup grated cheese	1 tablespoon butter
½ cup milk	2 eggs

1 teaspoon each, salt, sugar, and mustard

Process: Melt butter in double-boiler and add milk. Mix dry ingredients with cheese and add to milk. Cook until creamy and add eggs beaten together. A good sandwich filling.

Mrs. Stuart McKenzie, Montgomery, Ala.

Cheese and Pepper Sandwich

Process: Run through meat-chopper ¼ pound cheese and 1 small green pepper. Slice bread and cut with round cutter. Spread cheese mixture on one round of bread, cover with another and place into hot oven to toast. Serve hot.

Mrs. Fred Jernigan, Troy, Ala.

Chicken Salad Sandwich

Cut well done hen into small pieces and add one fourth as much finely chopped celery, 2 tablespoons pepper relish, 4 hard boiled eggs run through a strainer, 4 tablespoons mayonnaise, and sufficient Cooked Mayonnaise No. 5, to make right consistency for spreading. Season with salt and red pepper. Deviled or potted chicken may be substituted for hen. Spread slices of bread with mayonnaise and then with chicken salad.

Elizabeth B. Bashinsky, Troy, Ala.

Chicken Sandwiches

1 hen, boiled or steamed	1 cup celery
6 eggs, hard boiled	5 tablespoons mayonnaise
1 cup sweet pickle	Salt, Cayenne and black pepper

Process: Cut fine with scissors, the chicken, eggs, pickle, and celery; add mayonnaise, seasonings, and cooked dressing to make soft enough to spread.

Mrs. Oliver Dean, Greenwod, S. C.

Fig Sandwiches

Process: Remove stems from figs and chop fine. Cook in double-boiler with small quantity water until paste is formed. Cool paste, add few drops lemon juice. Spread bread with mayonnaise, or butter, if preferred, then spread with fig paste, sprinkle with finely chopped peanuts and cover with slices of bread, spread with mayonnaise.

Willie Gillis, Troy, Ala.

Ham Sandwich Filling

3 pounds ground ham	1 tablespoon mustard
2 pounds cucumber pickle	1 tablespoon butter
1 pint vinegar	Pepper and salt

1 tablespoon flour

Process: Grind ham and pickles, or chop fine and mix. Cream together butter, flour, mustard, salt, and pepper. Add eggs, well beaten, and pour mixture into vinegar which has been heated. Cook a few minutes, but do not boil. Pour over ham and pickles. If desired, sugar may be added.

Slice bread thin, spread with mayonnaise, then with ham mixture and cover with slice of bread spread with mayonnaise.

Mrs. W. J. Colvand, Montgomery, Ala.

Ham Salad Sandwiches

To 2 cups ground, boiled, lean ham, add ½ cup celery chopped fine, ½ cup grated olives, plain or stuffed, 2 tablespoons chow-chow, 1½ tablespoons cucumber catsup, 1½ tablespoons tomato catsup, ½ cup cooked mayonnaise, and lemon juice to make proper consistency for spreading.

Mrs. J. N. Thompson, ex-Pres. Ala. Div. U. D. C., Tuscumbia, Ala.

Olive-Pecan Sandwich

Process: Run through chopper 1 cup stuffed olives, 1 cup pecan meats, and 1 cup brown bread crust. Add sufficient mayonnaise for desired stiffness.

Mrs. L. S. Fluker, Livingston, Ala.

Olive Sandwich Filling

Grind and mix a bottle of stuffed olives, ⅓ pound cheese, 2 hard boiled eggs. Add salt, red pepper, and sufficient cooked dressing to make the right consistency for spreading.

Mrs. G. W. Randall, Blockton, Ala.

Peanut Butter Sandwich Filling

Mix ½ cup India Relish with ½ cup peanut butter and sufficient mayonnaise to spread well.

Mrs. Mary V. Henderson, Troy, Ala.

Pimento Sandwich Filling

1 small can pimentoes
1 cup ham
2 sour pickles
2 hard boiled eggs
Juice 1 lemon
Cooked salad dressing

Process: Chop fine the first four ingredients. Mix with a good salad dressing. Spread between thin slices of bread. This amount will make about 30 sandwiches.

Mrs. Walter Crowell, Monroe, N. C.

Pimento-Cheese Sandwich

Process: Run ¼ pound cheese and 1 small pimento through meat-chopper. Cream well with a little sweet milk and mayonnaise. Add 1 tablespoon India Relish, ½ cup peanuts and a dash of Worcester Sauce.

Mrs. Fred Jernigan, Troy, Ala.

Pimento Sandwich Filling

½ cup sugar
½ cup vinegar
½ cup water
1 teaspoon salt
1 teaspoon butter
½ teaspoon black pepper
½ teaspoon celery seed
Yolks 3 eggs, well beaten
Grated cheese, pimentoes

Process: Mix first 7 ingredients, add a dash of paprika and bring to boiling point. When cool, stir in yolks slowly, return to stove and cook until it thickens, stirring constantly. When cool, stir in grated cheese until thick paste forms. Spread on bread, sprinkle with finely chopped pimentoes.

Mrs. W. C. Danner, Tuskegee, Ala.

Ribbon Sandwiches

Grind green peppers, mix with mayonnaise and season. Prepare red pepper in same way. Cut 5 slices of bread and spread 2 with green and 2 with red pepper mixture and place on top of each other, alternating red and green with plain slice on top. Just before serving, slice down, as you would layer cake. Or slice crust from top and sides of a loaf of bread, cut it lengthwise into five slices; spread and arrange as above.

Mrs. D. D. Bush, Headland, Ala.

Salad Dressings and Salads

The important things to remember in salad making are that all materials and utensils should be very cold, the materials of the best quality; the green vegetables cold, fresh, and crisp; the meat, or fish well seasoned and cold; the oil pure and fresh and that, in most cases, the dressing should be added at the last moment. Most of the following recipes for Fruit Salads call for canned fruits. When canned products are used, they should be opened at least a half hour before using that they may be thoroughly aerated.

Both onions and cucumbers should be peeled, sliced very thin, and crisped in crushed ice and water an hour or two before using. It makes them more wholesome and palatable.

Use red pepper generously; it makes salads more digestible.

If pecans are first scalded and left in hot water a few moments, they can be easily cracked and meats removed without breaking.

Strain lemon juice before beginning mayonnaise and in making it, use only perfectly fresh eggs and very cold. Beat in one direction only. If you wish mayonnaise "to stand alone" stir a little Knox Gelatine into it just before gelatine "sets."

If it should begin to curdle, add a pinch of cornstarch, or if it separates, put an egg yolk into a fresh, cold bowl and beat in the mayonnaise by teaspoonfuls.

To be sure of results in congealing, use only Knox's Gelatine which has been proven "the best by test."

FRENCH, MAYONNAISE, RUSSIAN DRESSINGS.

French Dressing

2 teaspoons catsup	1 teaspoon Worcester
½ cup oil	1 teaspoon chopped onion
2 teaspoons vinegar	Salt and pepper

Miss Olive Wiley Gardner, Montgomery, Ala.

French Dressing

3 tablespoons Wesson oil	1 tablespoon vinegar
¼ teaspoon salt	1 teaspoon lemon puice

Process: Have all ingredients ice cold. Put the lemon juice, salt, and pepper into a small, chilled bowl, add olive or Wesson's oil gradually, stirring constantly, and then, the vinegar gradually. Lemon juice may be used instead of vinegar, if desired. A teaspoon finely chopped onion may be used.

Another and quicker method of mixing, is to put all ingredients into a salad oil bottle and shake until thick. This may be kept in refrigerator and used from day to day. Very attractive salad oil bottles are now sold, with markings on bottle to designate the quantity of oil and vinegar. These are a great convenience.

Elizabeth B. Bashinsky, Troy, Ala.

Lime Juice Dressing

2 tablespoons lemon juice
2 teaspoons lime juice
2 teaspoons salt
½ teaspoon paprika

Process: Mix ingredients in order given.

Mrs. L. H. Clark, Florence, Ala.

Plain Mayonnaise

Yolks 2 eggs
2 cups olive or Wesson oil
Juice 1 lemon
1 teaspoon salt

Process: Have all ingredients and utensils ice cold. Set mixing bowl into bowl of cracked ice. Into mixing bowl put yolks and salt and stir in one direction until smooth. Gradually add cold oil and lemon juice, alternating until a pint of oil has been used. Season with few drops Tabasco or Cayenne. To make mayonnaise that will stand alone, stir into it a little Knox Gelatine just before it sets.

Elizabeth B. Bashinsky, Troy, Ala.

Quick Mayonnaise

1 egg, not separated
1 tbs. prepared mustard
1 tbs. lemon juice or vinegar
2 tbs. olive oil
Cayenne and paprika
Pint olive oil
1 afterdinner coffee spoon salt

Process: Have all ingredients ice cold. Into chilled mixing bowl, put all ingredients, except 1 pint of oil, and beat well with Dover egg whip. When thoroughly mixed, add ¼ cup olive oil; mix, and continue adding oil until pint is used, beating constantly. By this method a pint of oil can be mixed in 4 minutes.

Mrs. Roy McKinney, ex-Pres. General U. D. C., Paducah, Ky.

3 Minute Mayonnaise

1 egg
1 teaspoon salt
1 teaspoon lemon juice
1 pint Wesson Oil

Process: Beat whole egg thoroughly, add salt and lemon juice and beat again. Over this pour oil gradually and slowly at first, beating briskly all the time until mixture can be cut with a knife.

Mrs. J. S. Webb, Greenville, Ala.

Diet Salad Dressing

2 tablespoons vinegar
1 tablespoon catsup
¼ teaspoon dry mustard
¼ teaspoon salt
1 teaspoon chives
Paprika and Cayenne

Process: Rub salad bowl with onion or garlic. Mix dry ingredients and gradually add liquids. If desired, Worcester may be substituted for catsup, and a finely chopped, hard boiled egg may be used occasionally.

Mayonnaise Dressing

Yolks 2 eggs
½ teaspoon salt
Lemon juice
1 pint olive or Wesson oil

Process: Put yolks into a very cold mixing bowl and set into crushed ice and water. Add salt and Cayenne to yolks, and stir until smooth. Add a cup of olive oil, drop by drop. Alternate with a little lemon juice to thin, when necessary. Use 3 yolks, if a quart of oil is used. If the dressing separates, begin anew with 2 more yolks in another bowl, add curdled mayonnaise by teaspoonfuls, and finish by adding 1 cup of additional oil.

Mrs. M. C. McNally, Mgr. Wanamaker's Restaurant, N. Y.

Mayonnaise

Yolks 2 eggs
2 cups Wesson oil
Juice 1 lemon
½ teaspoon salt
1 tablespoon sugar
¼ teaspoon Tabasco

Process: Have mixing bowl, all utensils, and all materials very cold. Mix last four ingredients in a cup. Beat yolks, add oil, drop by drop, and thin with lemon juice mixture. Keep on ice.

Mrs. F. A. Stagg, Winston-Salem, N. C.

Red, Yellow, and Green Mayonnaise

Process: To make red mayonnaise, cut pimentoes into very fine pieces and fold into mayonnaise. To make the yellow, mash a teaspoon of butter into the yolks of 2 hard boiled eggs while warm. When cold, stir into plain mayonnaise.

To make green mayonnaise, dissolve a green fruit paste in the lemon juice, used in making mayonnaise. When sufficiently green, discontinue using the colored lemon juice and use plain juice. Red mayonnaise may be made the same way, using red, instead of green fruit paste.

Elizabeth B. Bashinsky, Troy, Ala.

Roquefort Cheese Dressing

My Daughter, Helen Bashinsky Case's Recipe

3 tbs. Tarragon vinegar
½ cup Wesson oil
2 hard boiled eggs
Cream
¼ pound Roquefort cheese
½ teaspoon salt
½ teaspoon paprika
Cayenne

Process: Mix oil, vinegar, and seasonings. Run cheese and eggs through sieve and mix with a little cream until smooth. Blend dressing slowly and carefully with cheese. Serve on hearts of lettuce or romaine, with wafers.

Elizabeth B. Bashinsky, Troy, Ala.

Russian Dressing

1 cup mayonnaise
½ cup Chili Sauce
1 sweet green pepper
1 sweet red pepper
1 teaspoon onion

Process: Chop fine onion and peppers and mix with other ingredients. Serve on tomato or potato salad.

Mrs. E. J. Holt, Smithfield, N. C.

Russian Dressing

My Daughter, Helen Bashinsky Case's Recipe

1 cup mayonnaise
3 tablespoons Chili Sauce
1 teaspoon chopped onion
2 teaspoons chopped olives
1 tablespoon chow-chow

Process: Mix last four ingredients and fold into mayonnaise. Stir but little.

Elizabeth B. Bashinsky, Troy, Ala.

Russian Dressing

3 tablespoons mayonnaise
1 tablespoon Chili Sauce
2 teaspoons Tarragon vinegar
2 teaspoons lemon juice
1 teaspoon chopped pimento
½ teaspoon Coleman's mustard
1 saltspoon paprika
1 teaspoon chives or onion

Mix, add salt, and if too thick, thin with Tarragon vinegar.

Elizabeth B. Bashinsky, Troy, Ala.

Russian Dressing

1 cup mayonnaise
2 tablespoons Chili Sauce
3 tbs. Tarragon vinegar
¼ can pimentoes
1 tablespoon chives
1 tablespoon red sweet peppers

Process: Finely chop pimentoes, chives, and peppers. Mix all ingredients in order given. Serve with lettuce or romaine.

Mrs. Stuart McKenzie, Montgomery, Ala.

Russian Dressing

3 tablespoons mayonnaise
1 tablespoon Chili Sauce
1 teaspoon Tarragon vinegar
1 tablespoon pimentoes
1 teaspoon olives
½ teaspoon chives

Process: Chop fine pimentoes, olives, and chives. Mix in order given. If too thick, thin with Tarragon vinegar.

Mrs. Moses McLemore, Montgomery, Ala.

Thousand Island Dressing

1 cup mayonnaise
1 cup Chili Sauce
Salt and Cayenne
Juice 1 lemon
2 pimentoes chopped
1 teaspoon chives (optional)

Process: Mix in order given and serve with lettuce, tomatoes, potato salad, shrimp or crab cocktail.

Mrs. Sam Mittenthal, Troy, Ala.

Thousand Island Dressing

1 cup Moonbeam Mayonnaise
½ cup Chili Sauce
1 hard boiled egg
1 onion, finely chopped

Process: Run egg through sieve and mix in order given.

Mrs. Coleman Parks, Cincinnati, Ohio.

Thousand Island Dressing

1 cup mayonnaise
⅓ cup Chili Sauce
2 tablespoons chopped sour, or sweet pickle
⅓ cup chopped pimentoes

Process: Combine ingredients in order given. Serve with any green salad, or with egg, chicken, or ham.

Mrs. R. P. Anderson, Selma, Ala.

Sauce Tartare

1 teaspoon mustard
1 teaspoon powdered sugar
1 salt spoon salt
½ salt spoon pepper
Few drops onion juice
2 egg yolks
½ cup oil
3 tablespoons vinegar
1 tablespoon chopped olives
1 tablespoon chopped capers
1 tablespoon chopped cucumber pickle
1 tablespoon chopped parsley

Process: Add oil very slowly to yolks and thin with vinegar. Add the dry ingredients, beat well and add other ingredients. Serve with fish salad, fried or boiled fish, or broiled chicken. Dressing will keep several weeks.

Mrs. J. Walter Black, Montgomery, Ala.

COOKED SALAD DRESSINGS

Salad Dressing

2 eggs
2 tablespoons sugar
1 tablespoon flour
1 teaspoon salt
¾ cup olive oil
Juice 1 lemon
1 teaspoon vinegar
Water

Process: Mix first 5 ingredients and beat with Dover egg beater until thick and smooth. Squeeze juice of lemon into cup, add vinegar and sufficient water to fill cup. Pour into sauce pan, heat to boiling point, and pour over egg mixture, beating constantly. Put into double-boiler and let it boil once more, then beat until thick and smooth.

Mrs. C. M. Roberts, Hot Springs, Ark.

Salad Dressing

2 tablespoons sugar
½ tablespoon mustard
¼ tablespoon black pepper
1 teaspoon salt
1 egg, well beaten
2½ tablespoons melted butter
¾ cup milk
¼ cup hot vinegar
1 teaspoon flour

Process: Sift together all dry ingredients; add egg, butter, and milk and heat. When hot, add vinegar and cook until thick, stirring constantly. Delicious with chicken sandwiches, or potato salad.

Mrs. R. Thomas Bateman, Prattville, Ala.

Salad Dressing

1 egg
1 tablespoon flour
1 tablespoon mustard
1 cup sweet milk
2 tablespoons sugar
1 tablespoon butter
1 pint vinegar
1 can ground pimentoes

Process: Mix and heat first six ingredients, add pinch of salt, vinegar, and pimento. Let boil and bottle.

Mrs. F. K. Perrow, Anniston, Ala.

Salad Dressing

Yolks 13 eggs
1 cup vinegar
½ cup butter
½ cup sugar
Dash Cayenne
1¼ teaspoons salt
1 teaspoon white pepper
1 teaspoon celery salt
1 teaspoon made mustard.
Little onion juice (optional)
1 pint whipped cream

Process: Put vinegar and butter into double-boiler. Beat yolks until very light and add all other ingredients, except cream. Add yolk mixture to hot vinegar and cook until thick. When cold and ready to serve, add cream. Half of recipe makes enough for small family. This will keep a week in refrigerator.

Mrs. Wilson, Nashville, Tenn.

Eunice McNutt's Salad Dressing

Juice 1 lemon
1 teaspoon vinegar
1 cup water
2 eggs
¾ cup olive or Wesson oil
1 tablespoon flour

Process: Into one bowl put the first 3 ingredients and heat. Into a second bowl, put the other 3 ingredients, add 1 teaspoon salt, and whip until smooth and light; pour second mixture into the first and let come to a boil, stirring constantly until thick and light. This will keep indefinitely and is quickly and easily made.

Mrs. W. E. Massey, Hot Springs, Ark.

Boiled Mayonnaise No. 1

Yolks 4 eggs
1 tablespoon flour
1 tablespoon sugar
½ teaspoon salt
¼ teaspoon mustard
1 tablespoon butter
½ cup sweet milk
½ cup vinegar

Process: Sift together all dry ingredients and cream with butter. Add yolks well beaten, Cayenne, and milk. Cook until it begins to thicken, stirring constantly. Add hot vinegar and cook until thick.

Mrs. N. G. Robertson, Lebanon, Tenn.

Boiled Mayonnaise No. 2

Yolk 1 egg
1 tablespoon flour
¼ teaspoon salt
1 tablespoon olive oil
½ cup vinegar
½ cup water

Process: Mix vinegar and water and heat. When it reaches boiling point, stir in well beaten yolk. Mix flour with sufficient water to make a thin, smooth paste; add salt and Cayenne and stir into hot mixture. When thick, remove from fire. When cold, add gradually olive oil or melted butter, stirring constantly. Serve with meat or vegetable salads.

For fruit salad, add 1 teaspoon sugar to boiling mixture; for shell fish, omit sugar and add ½ teaspoon dry mustard to flour paste.

Mrs. J. C. Richardson, Greenville, Ala.

Boiled Mayonnaise No. 3

Yolks 12 eggs
½ cup sugar
½ teaspoon salt
½ teaspoon white pepper
⅔ cup vinegar
⅓ cup water
Juice 2 lemons
1 cup whipped cream

Process: Beat yolks until very light. Add dry ingredients, vinegar, and warm. Cook in double-boiler until thick and smooth, stirring constantly. When cold, add juice of lemons and cream.

Mrs. Jessie McClendon, Dadeville, Ala.

Boiled Mayonnaise No. 4

3 eggs
1 teaspoon sugar
1 teaspoon mustard
½ teaspoon salt
½ teaspoon white pepper
2 tablespoons butter
1 cup vinegar
¼ cup water
½ bottle (25c size) Durkee's Salad Dressing

Process: Sift together all dry ingredients and cream with butter. Add eggs beaten until very light, water, and vinegar. Cook slowly, stirring constantly. When done, add Durkee's Dressing and strain. Serve cold on lettuce or tomatoes.

Mrs. Jessie McClendon, Dadeville, Ala.

Boiled Mayonnaise No. 5

Yolks 4 eggs
2 tablespoons sugar
2 heaping teaspoons flour
1½ teaspoons dry mustard
½ teaspoon salt
2 tablespoons butter
¾ cup vinegar
1 cup milk
¼ cup water
Cayenne

Process: Sift together all dry ingredients and cream with butter. Add yolks well beaten, hot vinegar, and water. Cook until mixture begins to thicken and add hot milk, stirring constantly until thick. When cold, serve with potato salad, tomatoes, or lettuce. It may be used to mix with yolks for deviled eggs, with chicken for sandwiches, and to marinate chicken salad.

Elizabeth B. Bashinsky, Troy, Ala.

Cooked Salad Dressing No. 6

2 eggs
2 tablespoons sugar
2 teaspoons mustard
2 heaping teaspoons flour
2 level teaspoons salt
¼ teaspoon pepper
1½ cups vinegar
1½ cups milk

Process: Sift together all dry ingredients and add gradually to well beaten eggs. Add liquids and boil until thick, stirring constantly.

Mrs. W. C. Black, Troy, Ala.

Mayonnaise Dressing—Old and Tried

Yolks 6 eggs
½ cup olive oil
1 tablespoon sugar (optional)
1 tablespoon vinegar
1 tablespoon Worcester
1 teaspoon prepared mustard
1 teaspoon salt
1 teaspoon black pepper
½ cup sweet milk, added last

Process: Beat yolks until very light, add olive oil, drop by drop; add other ingredients, in order given. Cook in double-boiler until thick, stirring constantly. Just before serving, lemon juice may be added, and whipped cream also.

Mrs. T. W. Palmer, Pres. Ala. Div. U. D. C., Montevallo, Ala.

Boiled Mayonnaise No. 8

3 eggs
1 cup milk
½ cup vinegar
Cayenne
1 teaspoon salt
½ teaspoon dry mustard
2 teaspoons olive oil
or melted butter

Process: Beat eggs until light, add milk, oil or butter, pepper salt, and mustard dissolved in vinegar. Cook in double-boiler until thick.

Mrs. J. E. Aderhold, Anniston, Ala.

Cooked Mayonnaise No. 9

Yolks 2 eggs
1 heaping teaspoon salt
1 teaspoon mustard
⅛ teaspoon Cayenne
2 tablespoons vinegar
2 tablespoons olive oil
1 cup olive oil
1 cup hot water
½ cup flour (scant)
1 tablespoon butter

Process: Put first seven ingredients into a deep mixing bowl; do not beat. Melt butter, stir in flour and add water. Cook until it is a thick paste and pour, while hot, into mixing bowl with other ingredients and beat briskly with Dover beater.

Mrs. W. D. Calgy, Jackson, Tenn.

Thousand Island Dressing

To the foregoing Cooked Mayonnaise, add ½ cup grated cheese mashed smooth with 2 tablespoons catsup and 1 teaspoon ground onion.

Mrs. W. D. Calgy, Jackson, Tenn.

Tartare Sauce

Run through meat chopper 36 stuffed olives, 1 small sour pickle, half of a small onion, and add to the foregoing Cooked Mayonnaise.

Mrs. W. D. Calgy, Jackson, Tenn.

Cream Dressing No. 1

Yolks 2 eggs
2 tablespoons sugar
1 teaspoon salt
6 tablespoons vinegar
3 teaspoons "Durkee's Dressing"
½ cup cream, whipped

Process: Beat yolks well, add Durkee's Dressing, salt, sugar, and vinegar. Cook until mixture thickens, stirring constantly. When cold, add cream and beat until well blended.

Mrs. Jessie McClendon, Dadeville, Ala.

Cream Dressing No. 2

Yolks 4 eggs
1 teaspoon salt
1 teaspoon mustard
14 marshmallows
4 tbs. Tarragon vinegar
1 cup pecans
Cup of cream, whipped

Process: Dissolve mustard in 1 tablespoon of vinegar. Add remaining vinegar and salt and mix with yolks well beaten. Cook in double-boiler until thick. When cold and ready to serve, add cream, pecans and marshmallows cut into small pieces.

Mrs. N. M. Williams, Montgomery, Ala.

Cream Salad Dressing No. 3

½ teaspoon mustard
⅛ teaspoon salt
⅛ teaspoon paprika
2 eggs, slightly beaten
2 tablespoons lemon juice
⅓ cup milk
1 cup heavy cream whipped stiff

Process: Mix dry ingredients, add eggs, lemon juice, and milk. Cook in double-boiler until mixture thickens, cool, and add cream.

Cream Salad Dressing

1 tablespoon each, butter, sugar, and flour; 1½ tablespoons each, milk and vinegar; 1 teaspoon salt, 1 cup whipped cream.

Process: Mix all ingredients, except cream, in order given, and cook in double-boiler, stirring constantly until thick. When cold, add cream. A dozen or more marshmallows may be added.

Mrs. Herbert McCullers, Clayton, N. C.

Sour Cream Salad Dressing

Yolks 2 eggs
1 cup sour cream
2 teaspoons sugar
1 teaspoon mustard
2 tablespoons vinegar
Pinch red pepper

Process: Beat yolks until light, add sugar, pepper, mustard dissolved in vinegar, and sour cream. Mix thoroughly and cook in double-boiler, stirring constantly. Is especially good for sweet salads.

Mrs. Stuart McKenzie, Montgomery, Ala.

Fruit Salad Dressing No. 1

4 eggs
1 tablespoon salt
1 saltspoon dry mustard
¼ teaspoon salt
30 marshmallows
4 tablespoons vinegar
¾ cup whipped cream
3 tbs. blanched almonds

Process: Dissolve mustard in little vinegar; add remainder of vinegar, sugar, and salt, and heat to boiling point. To this boiling mixture, add eggs well beaten. When thoroughly blended, add marshmallows and almonds cut into small pieces, and remove from fire. When cold and ready to serve, add whipped cream.

Mrs. Moulton Smith, Birmingham, Ala.

Fruit Salad Dressing No. 2

Yolks 4 eggs
5 tablespoons vinegar
1 tablespoon sugar
½ teaspoon mustard
18 marshmallows
1 cup whipped cream
1 cup chopped nuts
Pinch of salt

Process: Beat yolks and sugar until very light; add vinegar and mustard and cook until thick. Remove from fire, add marshmallows cut into quarters; stir until dissolved. When cold and ready to serve, add cream and nuts and serve with any fruit salad.

Mrs. W. B. Ragsdale, Florence, Ala.

Fruit Salad Dressing No. 3

3 eggs
½ cup sugar
1 rounded tablespoon butter
½ cup Sherry wine
Juice 1 orange, 1 lemon
1 cup whipped cream

Process: Cream butter and sugar, add eggs well beaten, fruit juices, and wine. Cook in double-boiler, stirring constantly, until a smooth paste. When very cold and ready to serve, add cream.

Mrs. Benjamin F. Shively, Washigton, D. C.

Fruit Salad Dressing No. 4

Yolks 4 eggs
1 tablespoon flour
1 tablespoon sugar
Juice 1 lemon
¾ teaspoon salt
¼ teaspoon mustard
1½ cups pineapple juice
1 pint whipped cream

Process: Sift together all dry materials and mix with well beaten yolks. Add pineapple juice and cook until thick. When cold and ready to serve, add lemon juice and cream.

Mrs. A. V. Patton, Jackson, Tenn.

Fruit Salad Dressing

1 tablespoon butter
3 tablespoons sugar
1 tablespoon flour
Yolks 3 eggs, well beaten
Juice 1½ oranges
Juice 1 lemon
1 cup whipped cream

Process: Melt butter and add other ingredients, except cream, in order given. Cook in double-boiler until thick; when cold, add cream and serve with fruit salad.

Mrs. J. E. Henderson, Montgomery, Ala.

Fruit Salad Dressing

2 eggs, separated
3 tablespoons melted butter
3 tablespoons lemon juice
½ tablespoon vinegar
¼ cup powdered sugar
½ teaspoon vanilla
½ teaspoon celery extract
1 cup cream, whipped

Process: Beat eggs separately until very light. Mix yolks and whites, add butter, lemon juice, and vinegar, and cook in double-boiler, stirring constantly. When cold and ready to serve, add cream, sugar, ½ teaspoon salt, and flavorings.

Mrs. B. A. Owens, Jackson, Tenn.

Fruit Salad Dressing

Juice 2 lemons
1 tablespoon butter
1 tablespoon sugar
1 teaspoon mustard
2 eggs, well beaten
¼ teaspoon white pepper
1 pint whipped cream
½ cup nuts, chopped

Process: Melt butter in lemon juice. Sift dry ingredients with ½ teaspoon salt, add to eggs and pour lemon over this, beating well. Cook in double-boiler, stirring constantly until thick. When cold, add other ingredients in order given.

Mrs. J. B. White, Talladega, Ala.

Pineapple Mayonnaise

3 tablespoons vinegar
3 tablespoons sugar
1 tablespoon flour
1 egg or 2 yolks
1 teaspoon butter
Salt to taste
Juice from 1 pineapple, strained

Process: Mix in order given, cook until thick, stirring constantly.

Mrs. E. M. Byrne, Selma, Ala.

Waldorf Salad Dressing

3 eggs, separated
6 tablespoons olive oil
1 tablespoon vinegar
Juice 2 lemons
Salt, Cayenne pepper
1 cup stiffly whipped cream

Process: Beat yolks well, add gradually 2 tablespoons olive oil and vinegar. Cook in double-boiler until very thick. When cold, add gradually 4 tablespoons olive oil, lemon juice, salt, and pepper. To the stiffly beaten whites, add whipped cream and fold into the dressing just before serving.

Mrs. A. L. Dowdell, ex-Pres. Ala. Div. U. D. C., Montgomery, Ala.

FRUIT AND VEGETABLE SALADS (NOT CONGEALED)

Apple Salad and Dressing

2 tart apples
2 cups pecans or Eng. walnuts
2 eggs
Juice 3 oranges
Juice 2 lemons
1 cup sugar

Process: Pare apples, cut into dice and mix with nuts. Serve with dressing made as follows: Mix fruit juices, add eggs well beaten and sugar; cook until thick, stirring constantly. When very cold, pour over salad and serve on lettuce.

Mrs. H. W. Burnette, Montgomery, Ala.

Asparagus in Pimento Rings

Process: Dip chilled asparagus tips into cooked salad dressing and carefully slip 3 or 4 into 2 pimento rings. Serve on lettuce with French dressing or mayonnaise.

Mrs. Annie M. W. Boyd, Troy, Ala.

Celery and Pimento Salad

Mix 1 pint chopped, crisp parsley with 2 chopped, hard boiled eggs and blend with 1 cup cooked salad dressing, to which whipped cream has been added. Serve on curly lettuce and garnish with pimentoes cut into rings or strips.

Mrs. Maria Cartwright, Nashville, Tenn.

Chiffonade Salad

Shred lettuce into long narrow strips and arrange in "nests" on individual plates. Boil green peppers until tender; chill and shred. Slice tomatoes and dice grapefruit. Let peppers, tomatoes, and grapefruit remain a few minutes in dressing made of three parts olive oil and one part Tarragon vinegar, salt, and white pepper. Arrange in nests with a spoonful mayonnaise in center of each.

Mrs. H. G. Moore, Gastonia, N. C.

Cucumber Boats

Process: Cut 6 fresh, green cucumbers lengthwise into halves; carefully remove inside and put boats, cut side down, upon ice. Cut the inside into small pieces and finely chop one small onion. Drain well; just before serving, marinate with French dressing. Fill boats and serve on romaine leaves. Fine to serve on same plate with crab at morning party.

"Florida Salads," Frances Barber Harris, Jacksonville, Fla.

Date and Grapefruit Salad

1 bunch celery	3 grapefruits
1 box Dromedary dates	½ pound English walnuts

Process: Cut celery and fruits into small pieces and the nuts into quarters. Mix and serve on lettuce with mayonnaise.

Mrs. H. B. Moore, Gastonia, N. G.

Fruit Salad

Process: Remove skins and cut into small pieces 4 oranges, 3 apples, and 2 bananas. Add 1 cup of English walnuts, ½ cup candied cherries, and 1 cup California grapes cut into halves and seeded. Mix all lightly with wooden salad fork and serve with Fruit Salad Dressing No. 4.

Mrs. Benjamin F. Shively, Washington, D. C.

Fruit Salad in Apple Cups

6 large, red apples
1 orange
½ cup raisins
1 cup grated cocoanut
1 banana
Whipped cream

Process: Remove cores and most of pulp from apples. Cut a slice from bottom of each that it may stand firmly. Chop pulp of apples and mix with the raisins and other fruits. Mix all lightly with mayonnaise and fill apple cups with mixture. Top with whipped cream, sweetened and flavored. If desired, nuts and raisins, or Maraschino cherries may be added to cream.

Mrs. W. J. Colvard, Montgomery, Ala.

Fruit Salad and Dressing

My Daughter, Helen Bashinsky Case's Recipe

2 cans pineapple, diced
¾ lb. marshmallows, quartered
¾ pound blanched almonds, halved

Dressing

Yolks 2 eggs
1 teaspoon flour
1 teaspoon sugar
1 teaspoon mustard
½ teaspoon white pepper
½ teaspoon salt
1 teaspoon melted butter
½ cup vinegar
Pint cream whipped stiff

Process: Dissolve mustard in a tablespoon of the vinegar. Sift together all dry ingredients and add to yolks well beaten. Add butter, mustard, hot vinegar, and cook until thick, stirring constantly. When cold and ready to serve, add whipped cream.

Mix almonds and marshmallows with pineapple, that has hung in refrigerator several hours to drip. Add dressing, mix thoroughly, and serve on crisp lettuce leaves. Will serve 16 people.

Elizabeth B. Bashinsky, Troy, Ala.

Fruit Salad

1 can white cherries, pulp 2 grapefruits, 1 can pineapple, diced.

Process: Mix fruits and hang in thin bag, in refrigerator, several hours to drip. Mix with Cream Dressing No. 2, and serve on crisp lettuce leaves.

Mrs. N. M. Williams, Montgomery, Ala.

Fruit Salad

Mix 1½ pounds Malaga grapes and ½ pound pecan meats and serve on hearts of lettuce with Fruit Salad Dressing No. 3. A can of white cherries may be substituted for grapes. This amount will serve eight.

Mrs. J. H. Phillips, ex-Pres. A. F. W. C., Birmingham, Ala.

Fruit Salad and Dressing

1 fresh or 1 can of pineapple
6 oranges
1 lb. Tokay or Malaga grapes
¼ pound pecans
Yolks 4 eggs
4 tablespoons vinegar
4 tablespoons sugar
1 rounded teaspoon butter
1 cup cream

Process: Cut and seed grapes, cut other fruits and nuts and put all into colander on ice to drain.

Beat yolks until very light, add sugar and vinegar and cook in double-boiler until thick. Remove from fire, add butter (melted), Cayenne, and salt to taste. When very cold, add whipped cream and mix with fruits and nuts. Serve on lettuce. This quantity will serve 12 or 14.

Mrs. H. T. Montgomery, Anniston, Ala.

Grapefruit Salad

Process: Cut grape fruit into halves, remove pulp and take white skin from sections. Mix pulp with Malaga grapes, pecan meats, and a little orange juice. Re-fill hulls and serve on lettuce with mayonnaise.

Grape and Cheese Salad

Process: Slit one side of Malaga or Tokay Grapes and with the tip of a small knife remove seeds. Heap grapes upon lettuce or cress, and cover with a French Dressing made with lemon juice instead of vinegar. Place on ice for a few minutes. When ready to serve, cover with cream cheese put through the ricer.

Mrs. A. L. Harlan, Alexander City, Ala.

Salad Louise

Process: Make an opening in the center of the hearts of young lettuce and fill with equal quantities of chopped celery and apple. Top with Dressing a la Norma and garnish with carpels of oranges and Tokay grapes halved.

Dressing a la Norma

Process: Mix equal quantities mayonnaise and whipped cream. Add paprika, sufficient Chili sauce to color a delicate pink, and sugar to taste. Serve with fruit or lettuce salad.

Mrs. Norman E. Mack, Buffalo, N. Y.

Macaroni Salad (Plain)

1½ cups cooked macaroni
1 cup chopped boiled eggs
Salt
Mayonnaise

Process: Boil macaroni, drain, rinse with cold running water and cut into pieces about ¾ inches. Mix ingredients in order given. If desired, grated onion may be added. To vary Plain Salad, add chopped celery and finely cut sweet pickle and serve in bowl garnished with lettuce or parsley.

Mrs. M. C. Corley, Troy, Ala.

Marshmallow Fruit Salad

3 eggs
Juice 2 lemons
½ cup milk
1 pint cream, whipped
1 pound pecans
1 can white cherries
1 can pineapple
1 pound Malaga grapes
1 box marshmallows

Process: Beat eggs until light, add milk and cook until thick. When cold and ready to serve, add lemon juice, whipped cream, and fruit. Dice pineapple, pit cherries, seed the grapes, and quarter marshmallows, before mixing fruit and dressing.

Mrs. Parker, Livingston, Ala.

Marshmallow—Nut Salad

1 large can pineapple, ½ pound almonds, ⅓ pound marshmallows

Process: Drain pineapple and hang in refrigerator to drip. Just before serving, mix and add the following dressing:

Yolks 2 eggs
2 tablespoons sugar
½ teaspoon salt
1 teaspoon flour
⅛ cup vinegar
½ cup sweet milk
1 tablespoon melted butter
Whipped cream

Process: Beat yolks well; sift all dry ingredients and add with hot vinegar. Stir until it thickens and add the hot milk and butter. Cook until thick. When cold, add an equal amount of whipped cream.

Mrs. John Helton, Troy, Ala.

Pear Salad

Process: Cream 1 package Philadelphia Cream cheese with rich milk until soft enough to spread smoothly. Add a few drops pink fruit coloring, until a delicate pink. Cover 6 large half pears with cheese. Serve on crisp lettuce, with mayonnaise, colored pink, if desired.

Mrs. Humphrey, Montgomery, Ala.

Pineapple Butterflies

Process: Peel and slice a very ripe pineapple into round ¼-inch slices. For each butterfly, cut a slice into halves and turn round edges together on a large lettuce leaf. Make body with a roll of cream cheese, letting it extend a half inch above and below where rings join, marking with very thin half rings of seeded olives. On each wing place three thin olive rings each filled with a drop of mayonnaise and a dot of pimento. Make "feelers" with very thin strips of pineapple. Place an olive under the top of each wing. If canned, cored pineapple is used, cover cavity on each side of wing with an olive ring.

Frances B. Harris, "Florida Salads," Jacksonville, Fla.

Pineapple Salad

6 tablespoons pineapple juice
2 tablespoons sugar
2 tablespoons butter
2 eggs, well beaten
Whipped cream
Pineapple
Cream cheese and red cherries

Process: Mix first 3 ingredients, heat in double-boiler and pour over eggs. Return to boiler and cook until mixture coats spoon. When cold, add whipped cream. Place a slice of canned Hawaiian pineapple upon lettuce leaf, cover with dressing, then with cheese pressed through a potato ricer. Add red cherry as a final touch.

Mrs. Calvin Coolidge, White House, Washington, D. C.

Pineapple Salad

Process: Place 1 slice pineapple upon crisp bed of lettuce with a ball of Philadelphia Cream Cheese rolled in finely chopped nuts in center of pineapple. On sides of pineapple, place 2 soft dates, stuffed with walnut meats. Cover with a cream mayonnaise.

Mrs. Mark W. Allen, Detroit, Mich.

Prune Salad

½ pound large prunes
Cream cheese or Neufchatel

Process: Soak prunes overnight. Cook until tender and pit, being careful not to break prunes. Fill cavities with rolls of cheese. Serve very cold with mayonnaise on lettuce leaves, with browned crackers.

Mrs. L. G. W. Thorington, Montgomery, Ala.

Pimento Salad

1 can English peas
1 small can pimentoes
1 cup nuts
1 cup celery
1 cup grated cheese
Mayonnaise

Process: Chop pimentoes, nuts, and celery; mix with peas and mayonnaise, season with salt, pepper, and juice from grated onion. Season cheese with salt, Tabasco, cream, and Cayenne; form into balls and use with lettuce as a garnish for salad.

Mrs. W. S. Pugh, Mobile, Ala.

Potato Salad (Hot)

3 large potatoes
4 slices breakfast bacon
1 onion, finely chopped
1 tablespoon cornstarch
1 cup cold water
Salt and pepper
3 tablespoons vinegar

Process: Boil potatoes, peel and slice. Cook bacon in frying pan until crisp, add onion, stir until brown. Dissolve cornstarch in cold water and add to bacon and onion. When gravy is thick, add vinegar and potatoes; cook until potatoes are thoroughly hot, then remove to back of stove and let stand 30 minutes before serving.

Emily Bowles White, Troy, Ala.

Spaghetti Salad

1½ cups cooked spaghetti
½ cup grated cheese
2 boiled eggs
1 cup tart apples
1 pimento
1 cup celery
3 boiled potatoes
Salt and Cayenne
1 tablespoon onion, chopped fine

Process: Mix and serve with cooked, French, or Russian Salad Dressing.

Mrs. Fox French, Greenville, Ala.

Stuffed Pepper Salad

3 medium size green peppers
1 Philadelphia cream cheese
¼ cup grated American cheese
¼ cup chopped olives
Cream to moisten
Salt, paprika

Process: Remove tops from peppers, take out seeds, dip into hot salt water, and chill. Cream Philadelphia cheese, mix with other cheese, chopped green or stuffed olives and moisten with cream, so ingredients will stick together. Season. Pack peppers with this filling, chill well and slice crosswise into ½ inch slices. Arrange 3 slices on crisp lettuce and garnish with mayonnaise

Mrs. L. M. Bashinsky, Troy, Ala.

Waldorf Salad

2 cups chopped apples
2 cups chopped celery
1 cup walnuts or pecans
Salt and Cayenne

Process: Lightly mix all ingredients and serve on lettuce with mayonnaise or French dressing. This will serve 8 people. If apples are sprinkled with lemon juice, it will prevent discoloration.

Mrs. J. E. Aderhold, Anniston, Ala.

Stuffed Tomato Salad

Process: Cover tomatoes with boiling water for a minute or two. Plunge into ice water. Remove skins. Cut a thin slice from top of each and carefully remove pulp. Invert and place upon ice. When ready to serve, sprinkle inside with salt and fill with chunks of cucumber and celery, marinated with French dressing. Arrange on lettuce and top with mayonnaise.

Mrs. A. R. Taber, Montgomery, Ala.

Walnut Meats Salad

1 cup walnut meats
2 cups chopped celery
6 hard boiled eggs
Lettuce, salad dressing

Process: Toss together lightly nuts, celery, and 3 of the eggs, cubed. Arrange ½ of an egg in crisp lettuce, surround eggs with above mixture and add a dash of paprika, or strips of pimento on top to give color.

Mrs. John Dixon, Augusta, Ga.

White Cherry Salad

1 can white cherries	Juice 1 lemon
1 package Jello	Pecans

Process: Stuff cherries with pecans and arrange in mold. Add cherry and lemon juices to Jello and pour over cherries. Serve with cream dressing, Cooked Dressing No. 3, or mayonnaise.

Mrs. Jessie McClendon, Dadeville, Ala.

White Grape and Orange Salad

Have equal quantities white grapes seeded and cut into halves and oranges diced. Serve with a salad dressing made of equal quantities of whipped cream, and marshmallows melted by steam from a tea kettle. Just before serving, mix cream with softened marshmallows, mix fruit and toss it into cream mixture with a fork. Serve on crisp lettuce leaves.

Alice M. French, Woodruff Place, Indianapolis, Ind.

Vegetable Salad

1 cup string beans	1 cup celery, cut fine
1 cup peas	1 cup beets, diced

½ cup carrots, diced

Process: Cut beans into small pieces and mix all ingredients. Serve on bed of lettuce with French Dressing.

Eloise Marshall, Selma, Ala.

Vegetable Salad

Cut into small pieces and mix cold potatoes, beets, beans, cucumbers, and 1 tablespoon finely chopped onion. Add cooked salad dressing and mix lightly with fork.

Garnish salad dish with lettuce or romaine and pour mixture into center. Garnish with beets, unpeeled radishes and carrots thinly sliced. Serve with mayonnaise, cooked salad dressing, or Thousand Island Dressing.

Elizabeth B. Bashinsky, Troy, Ala.

Vegetable Salad

12 sweet peppers	12 tomatoes
6 hard boiled eggs	French Dressing

Process: Pour boiling water over peppers and let stand long enough to remove skins. Slice eggs, peppers, and tomatoes; mix and serve on lettuce with French Dressing.

BRAIN, CHICKEN, CHEESE, AND FISH SALADS

Brain Salad

1 quart tomatoes
4 tablespoons Knox Gelatine
⅔ cup boiled dressing
⅔ cup whipped cream
1½ cups celery
1½ cups cooked brains

Process: Stew tomatoes and strain; add gelatine soaked in 1 cup cold water, salt, and Cayenne. When this begins to thicken, add other ingredients. Put into mold and set upon ice. Brains and celery must be cut small.

Mrs. L. Y. W. Thorington, Montgomery, Ala.

Chicken and Almond Mousse

Prepare 1 pint of chicken by grinding the breasts of cooked chickens, or turkey, two or three times in meat-chopper until reduced to a pulp. Moisten 2 tablespoons Knox Gelatine in ½ cup cold milk and dissolve by setting cup into boiling water. Season chicken pulp with salt, pepper, lemon juice, a dash of nutmeg; add ½ cup chopped, blanched almonds, dissolved gelatine, and a pint of whipped cream that has been drained. Put into loaf pan, long and narrow preferred, and chill on ice. Serve on platter garnished with lettuce. Lovely served with Celery and Pimento Salad.

Mrs. Maria Cartright, Nashville, Tenn.

Chicken Salad

1 hen, celery
4 eggs, hard boiled
1 teaspoon salt
2 tablespoons lemon juice
1 salt spoon white pepper
3 cups mayonnaise
Cooked Salad Dressing No. 5

Process: Put hen into boiling water sufficient to cover well and simmer gently until tender. Add salt and let cool in liquor. When cold, cut into medium sized pieces, sprinkle with pepper, salt, if needed, and lemon juice and leave on ice an hour. When ready to serve, add celery, one part celery and two parts chicken. Run eggs through ricer and add. Marinate with salad dressing and part of mayonnaise. Mix thoroughly, using fork instead of spoon. Serve on lettuce with remainder of mayonnaise. Garnish with whole pecan meats, if desired. Serve in cups of crisp lettuce.

Elizabeth B. Bashinsky, Troy, Ala.

KNOX GELATINE is GUARANTEED to please or money back.

Chicken Christmas Salad

Chicken or turkey
Pecans
Celery
Mayonnaise

Cut the meat, breast preferred, of cold baked or steamed chicken or turkey into half inch pieces. Add an equal amount of crisp, white celery and one fourth the amount of blanched pecan meats.

Just before serving, mix lightly with mayonnaise. Serve on white or green salad plates, on hearts of lettuce with minced Maraschino cherries sprinkled over salad. Top with spoonful of green mayonnaise and whole red cherry. Garnish plates with small, pretty sprays of holly.

"Florida Salads," Frances B. Harris, Jacksonville, Fla.

CONGEALED MEAT, CHEESE, CHICKEN, AND FISH SALADS

Jellied Chicken with Mayonnaise

1 chicken, 5 or 6 pounds
1 can French mushrooms
1 small onion
6 cloves
12 olives
4 hard boiled eggs
3 tablespoons capers
1 package Knox Gelatine

Process: Put chicken, cloves, and onion into 3 pints cold water; season with salt and pepper and boil slowly; when tender, remove, and let chicken and broth cool. Cut chicken into dice-shaped pieces and season; skim broth, removing all fat. Dissolve gelatine in 1½ cups of broth; place remainder of broth on fire with about ¾ cup mushroom juice; let come to good scald, then pour hot broth upon dissolved gelatine. Curl olives, cut eggs and a few mushrooms into thin slices, and decorate bottom of mold; lay minced chicken in carefully, adding a few mushrooms from time to time. Strain broth and pour on just enough to cover well. Set away to harden. Serve with mayonnaise dressing.

Elizabeth B. Bashinsky, Troy, Ala.

Congealed Chicken Salad

1 large hen, about 6 pounds
2½ tablespoons Knox Gelatine
2 cups chicken broth, hot
3 hard boiled eggs
2 cups English peas
1 cup celery, diced
1 cup mayonnaise
1 cup almonds, blanched

Process: Boil chicken until tender; cook broth until there is about 2 cupfuls left. Soak gelatine in ¾ cup cold water and add hot broth. When cold, add chicken, celery and eggs chopped into small pieces; add other ingredients, pour into mold and put into ice box to congeal. If hen is small, veal can be used instead of part of chicken. Asparagus may be added, if desired.

Mrs. Watt T. Brown, Birmingham, Ala.

Pressed Chicken

1 hen, 1 bunch celery	1 package Knox Gelatine
3 cups chicken stock	1 can English peas
4 hard boiled eggs	2 pickles (optional)
2 bell peppers	2 teaspoons cooked salad dressing; salt
1 lemon, juice	

Process: Soak gelatine in 1 cup cold stock. Chop chicken, celery, eggs and peppers. Mix as Mrs. Weedon's Pressed Chicken. Pour into mold previously rubbed with onion and place within ice box to harden. Serve in blocks with mayonnaise garnished with strips of pimentoes.

Mrs. R. Dickson, Lowndesboro, Ala.

Pressed Chicken

1 large chicken	Juice 2 lemons
1 package Knox Gelatine	½ cup pimentoes
½ cup water	1 teaspoon salt
1 pint chicken stock	2 teaspoons sugar

White pepper, Cayenne, celery salt

Process: Cook chicken until so tender it will leave the bones. When cold, cut with scissors into small pieces. Soak gelatine in cold water and dissolve in warm chicken stock; add all seasonings. When cold and beginning to thicken, add chicken and pimentoes, cut into small pieces; mix and pour into mold. Set upon ice to congeal. Slice and serve with mayonnaise, on lettuce leaves. If preferred, it may be congealed in individual molds.

Elizabeth B. Bashinsky, Troy, Ala.

Pressed Chicken

1 chicken	1 cup celery, chopped
1 pint chicken stock	½ can pimentoes, chopped
Juice ½ lemon	1 cup nuts
½ package Knox Gelatine	1 cup peas

½ cup cold water

Process: Boil chicken until very tender. When cold, cut into pieces. Soak gelatine in cold water and dissolve in warm chicken stock. Add lemon juice. When it begins to congeal, add other ingredients. Pour into one large mold or into individual molds and set upon ice to congeal.

Mrs. Julia H. Weedon, Troy, Ala.

Cheese Loaf

1 tablespoon Knox Gelatine	2 cups grated cheese
2 tablespoons cold water	½ cup chopped pecans
3 tablespoons hot water	½ cup sliced, stuffed olives
¾ cup cooked salad dressing	1 cup whipped cream

Process: Soak gelatine in cold water and dissolve in hot water. When cool, add other ingredients in order given. Pack in oiled mold and set upon ice. Serve on lettuce with mayonnaise.

Mrs. W. M. Vandiver, Montgomery, Ala.

Cheese Salad

1 cup grated cheese
½ cup stuffed olives, sliced
¼ teaspoon dry mustard
2 tablespoons Knox Gelatine in ½ cup warm water
1 cup whipped cream

Mold in baking powder can. Slice and serve with salad dressing.

Mrs. Ed J. Evans, Sedalia, Mo.

Cheese Salad

2 rolls Neufchatel Cheese
2 tablespoons butter
1 teaspoon parsley
1 teaspoon olives
1 teaspoon chives
Paprika and Cayenne

Process: Mash cheese and mix with butter until light and creamy. Add pepper, salt, and other ingredients chopped fine. Serve on lettuce with mayonnaise.

Mrs. Harvey B. Ware, Florence, Ala.

Frozen Cheese Salad

2 Blue Label cheese, 1 cup cream, 1 cup mayonnaise
1 small bottle Maraschino cherries, cut fine
1 small bottle stuffed olives, sliced very thin
1 can sliced pineapple, cut into small pieces.

Process: Run cheese through ricer and cream with mayonnaise until smooth. Add cream stiffly whipped. Drain pineapple and cherries and discard juice. Mix all ingredients, pour into mold and pack in ice and salt, 3 parts ice and 1 part salt, for 3 hours. When frozen, slice and serve on crisp lettuce with small amount of mayonnaise. If pink color is desired, add small quantity of cherry juice to mixture before adding whipped cream.

Elizabeth B. Bashinsky, Troy, Ala.

Frozen Cheese

2 packages Philadelphia Cheese
1 cup heavy cream
¼ cup pimentoes
½ cup olives
Juice 1 lemon
Salt and Cayenne

Process: Cream cheese and beat until smooth. Add lemon juice, salt, pepper, olives and pimentoes cut fine. Mix well, put into baking powder cans and pack in ice for 2 hours, at least.

Mrs. Benjamin Micou, Washington, D. C.

KNOX GELATINE makes Desserts, Salads, Candies, Puddings, Ices, Etc.

Cheese Loaf

1 cup thick cream
1 cup grated cheese
2 tablespoons Knox Gelatine
1 cup cold water
¼ cup pimentoes
¼ cup olives
¼ cup pecans
¼ teaspoon mustard

Process: Dissolve gelatine by soaking in cold water and setting into vessel of warm water. Cream cheese with mustard, salt, and Cayenne; add olives and pecans ground, and pimentoes chopped. When gelatine has cooled, add to cream previously whipped stiff, and mix with cheese. Let remain in mold on ice for several hours. Garnish with thinly sliced stuffed olives and pecan halves and serve with salad course.

Mrs. Alexander B. White, ex-Pres. General U. D. C., Paris, Tenn.

Congealed Meat Loaf

1 pound pork ham
1 pound round steak
1 stalk celery
1 tablespoon Worcester Sauce
1 tablespoon Durkee's Dressing
1 tablespoon mayonnaise
1 tablespoon vinegar
1 green pepper
½ box Knox Gelatine
½ cup steak stock
Salt, black and red pepper to taste

Process: Boil ham and steak separately and grind. Cut fine celery and peppers, mix, add seasonings and put into mold. Pour skimmed steak stock, in which gelatine has been dissolved, over meat, and press. Serve with mayonnaise.

Mrs. Buford Henderson, Troy, Ala.

Russian Salad

1 can salmon
6 anchovies, 2 pickles
½ cup cooked mushrooms
2 hard boiled eggs
1 cup chopped celery
1 beet, cooked, chopped
1 carrot, cooked, chopped
1 cup tiny peas, cooked
1 package Knox Gelatine
2 cups chicken stock

Process: Soak gelatine in 1 tablespoon cold water and dissolve in hot stock. Arrange ingredients in a wet mold; when stock is cool and beginning to solidify, pour into mold. Serve with mayonnaise.

Mrs. W. C. Black, Troy, Ala.

Sardines in Lemon Jelly

Put small sardine into bottom of each mold and fill half full of lemon jelly. Just before it hardens, place slice of firm, cold tomato on each, and set upon ice. When congealed and cold, turn out of mold upon lettuce leaves, the tomato slice down. Surround with a rim of boned, flaked sardines.

"Florida Salads," F. B. Harris, Jacksonville, Fla.

Use KNOX GELATINE if you would be sure of results.

Salmon Salad

Bone, drain, and cut into dice one can best salmon. Dice an equal quantity celery. Mix salmon and celery, sprinkle lightly with juice of a lemon and mix with Salad Dressing No. 5. Grate separately the whites and yolks of 3 eggs. Garnish salad dish with romaine, the points standing around the edge. Fill center with salmon and cover top with grated whites. Make a ring of grated yolks around base. Top with 2 tablespoons Green Mayonnaise.

Elizabeth B. Bashinsky, Troy, Ala.

Shrimp and Tomato Salad

Process: Prepare tomatoes as for Stuffed Tomato Salad. When ready to serve, fill tomato cups with ice-cold shrimps that have been dipped into lemon juice and seasoned with mayonnaise. Arrange shrimp around tomatoes. Top with mayonnaise and serve on lettuce with slice of lemon.

Elizabeth B. Bashinsky, Troy, Ala.

Shrimp Salad

1 can shrimp
1 small onion (optional)
Rind of ½ green bell pepper
1 cup celery
1 cup cooked Mayonnaise No. 2

Process: Break shrimp fine with fork; add onion, pepper, and celery, cut into small pieces. Mix with mayonnaise. Garnish with parsley, sliced boiled eggs, and lemons. In absence of celery, substitute tart apples, chopped fine.

Mrs. J. C. Richardson, Greenville, Ala.

Tuna Fish and Tomato Salad

Select firm, ripe tomatoes and prepare as for stuffed Tomato Salad. Drain and flake small can of tuna, add an equal amount of chopped celery, little cucumber, lemon juice, red pepper, and onion juice, if desired. When ready to serve, fill tomato cups with fish mixture, top with mayonnaise and serve on lettuce. Tart apples may be used instead of celery.

Mrs. Arnold Smith, Alexander City, Ala.

Tuna Fish Salad

1 can tuna fish
¼ can pimentoes
½ cup nuts
Salt and pepper
1 cup chopped celery
¼ cup chow-chow
4 apples, chopped
Juice 1 lemon

Process: Mix all ingredients in order given and add pinch of sugar. Serve with mayonnaise, on lettuce.

Mrs. Ernest Threadgill, Troy, Ala.

All you add is water and sugar to the KNOX ACIDULATED package.

FROZEN FRUIT AND VEGETABLE SALADS

Cherry Salad and Dressing

1 can white cherries
1 small bottle Maraschino cherries
1 can pineapple
1 cup nuts
Salt

Process. Cut into small pieces and drain. Mix and sprinkle with salt.

Dressing

1 cup boiled salad dressing
½ cup whipped cream
1 rounded tablespoon Knox Gelatine

Process: Soak gelatine in ¼ cup cold water and dissolve by setting into a vessel of hot water. Mix cream and dressing and gradually add cooled gelatine. Fold fruit lightly into dressing, pour into a mold and pack in ice and salt for several hours.

Mrs. Julia H. Weedon, Troy, Ala.

Frozen Fruit Salad

2 cans sliced pineapple
½ pound shelled pecans
1 pint Maraschino cherries
Mayonnaise
1 two pound can large white cherries

Process: Chop fruits and nuts, add juices, using about ½ cherry juice; mix thoroughly with mayonnaise and freeze. Makes ½ gallon.

Mrs. Clara Inzer Montgomery, Ashville, Ala.

Frozen Fruit Salad

1 quart white cherries
2 cans sliced pineapple
8 oranges
½ pound blanched almonds
Green cherries (25c bottle)
2 quarts Wesson oil
Yolks 5 eggs
Juice 3 lemons

Process: Chop fine fruits and nuts. Make mayonnaise of oil, yolks, and lemon juice. Mix all fruit with half of mayonnaise. Add remainder mayonnaise and freeze like ice cream. Serves 30 people.

Mrs. Nannie H. Branch, Wilson, N. C.

Frozen Fruit Salad

1 can grated pineapple
1 can sliced pineapple
1 can peaches
1 can apricots
8 lemons
½ pound marshmallows
5 cups water
4 cups sugar
1 large bottle Maraschino cherries

Process: Boil lemon rinds with water and sugar for 2 minutes; remove rinds and boil syrup until thick. When cool, add marshmallows chopped, fruit juices, and the fruit mashed into pulp; freeze. Serve with mayonnaise. Serves 50.

Mrs. N. G. Robertson, Lebanon, Tenn.

For Dainty, Delicious Desserts, use KNOX GELATINE.

Frozen Fruit Salad

1 large can pineapple
1 large can white cherries
1 grapefruit, 3 oranges
1 pound marshmallows
1 pound blanched almonds.
½ lb. American Cream Cheese
4 cups whipped cream

Process: Cut fruit and nuts into cubes; mash cheese; mix all ingredients and pack in freezer or mold for 5 or 6 hours. Serve with mayonnaise or a sweet salad dressing.

Mrs. George McCurdy, Lowndesboro, Ala.

Frozen Fruit Salad

1 can pineapple
3 bunches celery
½ pound pecans or walnuts
1½ cups Malaga grapes
1 cup Maraschino cherries
Juice & grated rind 3 oranges
Juice 4 lemons
2 large grapefruits
2 cups sugar
1 envelope Knox Gelatine

Process: Cut fruit and celery into pieces. Soak gelatine in ¼ cup cold water and dissolve over hot water; add sugar, orange and lemon juices. Do not use pineapple juice. Mix with fruits. Pour into mold and pack in ice and salt.

Mrs. Herbert McCullers, Clayton, N. C.

Frozen Fruit Salad

My Daughter, Helen Bashinsky Case's Recipe

2 cans white cherries
2 cans sliced pineapple
6 oranges
3 cups mayonnaise
2 cups strong lemonade or grapefruit juice

Process: Cut pineapple, add pulp and juice of oranges, cherries, and 2 cups sugar, in order named. Let stand 2 or 3 hours. Add lemonade or grapefruit juice, pour into freezer, mix, and when very cold, add mayonnaise and freeze. Remove dasher and pack well, opening three or four times and cutting from sides that it may freeze hard. Serve on cabbage leaves. It would melt and run off lettuce leaves. This amount will serve 30.

Elizabeth B. Bashinsky, Troy, Ala.

Frozen Fruit Salad

6 bananas
6 oranges
1 pint grated pineapple
1 cup mixed nuts
1 tablespoon Knox Gelatine
2 cups mayonnaise

Process. Soak gelatine in little cold water and dissolve in fruit juice slightly warmed. Cut fruit and nuts and pour gelatine over them. When mixture begins to solidify, mix slightly with part of mayonnaise, pour into mold that has been dipped into cold water. Pack in salt and ice 5 or 6 hours. Serve on lettuce with mayonnaise.

Frozen Fruit Salad

1 envelope Knox Gelatine
½ cup cold water
1 cup boiling water
½ cup sugar
½ cup vinegar
1 teaspoon lemon acid
1 teaspoon salt
1 can white cherries
1 can sliced pineapple
3 oranges
3 bananas
12 marshmallows
1 cup mayonnaise
Juice Maraschino cherries
1 pint whipped cream

Process: Soak gelatine in cold water 10 minutes and dissolve in boiling water. Add sugar, vinegar, salt, and 1 teaspoon of the lemon acid sold with gelatine. When cold, add mayonnaise, Maraschino juice, fruit juices, and whipped cream. Dice fruit and marshmallows, put into mold and cover with gelatine mixture. Pack in ice and salt for 3 hours. If freezer is used, cut down from sides and mix twice while freezing. Serve with Fruit Salad Dressing No. 5. Reserve 1½ cups pineapple juice to make dressing.

Mrs. A. V. Patton, Jackson, Tenn.

Frozen Fruit Salad

2 cups marshmallows, mayonnaise, 4 bananas
1 can each, peaches, pears, pineapple, white cherries

Process: Cut all fruits into small pieces; drain thoroughly and mix with mayonnaise. Pour into mold and pack in ice and salt for several hours. Serve on lettuce with mayonnaise.

Mrs. E. L. Thornton, Alexander City, Ala.

Frozen Salad

My Mother, Mrs. Ella H. Brock's Recipe

1 large can white cherries
1 small can pineapple
½ cup pecans
2 cups mayonnaise
2 tablespoons sugar
Juice from cherries

Process: Seed cherries, dice pineapple, chop nuts, and mix. Dissolve sugar in cherry juice, slightly heated. When cold, add to fruit. Add mayonnaise. Pour into mold and pack in ice and salt for 3 or 4 hours. Serve on lettuce, with wafers.

Julia Henderson Brock, Troy, Ala.

Frozen Fruit Salad

1 can sliced pineapple
3 oranges
3 pears (canned)
3 large, fine apples
3 bananas
1 pound pecans
Juice 3 lemons

Process: Dice the fruit and break nuts into small pieces. Add lemon and pineapple juice and freeze. Do not freeze too hard. Serve with mayonnaise on lettuce leaves, garnished with Maraschino cherries.

Mrs. Nola Sherrill Carpenter, Statesville, N. C.

Try KNOX ACIDULUATED GELATINE with the Lemon Flavor enclosed.

Frozen Fruit Salad

1 envelope Knox Gelatine
½ cup pineapple juice
1 cup hot water
1 grapefruit
4 oranges
1 cup white cherries
½ cup Maraschino cherries

Process: Soak gelatine in pineapple juice and add 1 cup boiling water. When cold, add all fruit juices, the Maraschino cherries, white cherries cut into halves, and the remaining fruits cut into medium sized pieces. Mix fruit with gelatine and when it begins to thicken, pour into mold, cover with oiled paper and top of mold, and pack in ice and salt for 2 or 3 hours. Serve on lettuce with mayonnaise or a fruit dressing.

Elizabeth B. Bashinsky, Troy, Ala.

Frozen Fruit Salad

Yolks 4 eggs
4 tbs. Tarragon vinegar
4 tablespoons sugar
1 can pineapple, diced
½ pound blanched almonds
1 pint whipped cream
1 box marshmallows, quartered

Process: Beat yolks until light, add sugar and vinegar and cook in double-boiler until thick. When cold, add cream and mix with other ingredients. Pour into mold previously dipped into ice water, and pack in ice and salt for 5 hours.

Mrs. L. H. Clark, Florence, Ala.

Frozen Pineapple Salad

1 can grated pineapple
1 package Neufchatel cheese
1 teaspoon chopped pimento

Process: Remove paper from can of pineapple and pack in ice and salt for 3 hours, or longer. When ready to serve, cut off top of can a half inch from the top, with can opener, and dip into warm water for a second; turn out upon bed of lettuce hearts. To the cheese, add pimento and enough mayonnaise to moisten. Form into balls, place a pecan meat upon top of each, and arrange around pineapple. Serve with mayonnaise.

Elizabeth B. Bashinsky, Troy, Ala.

Pineapple and Dill Salad

1 envelope Knox Gelatine
1 cup cold water
1 cup hot water
2 tablespoons sugar
1 can grated pineapple
3 large dill pickles
Juice 3 lemons

Process: Run pickles through food chopper, add pineapple and lemon juice. Dissolve 2 tablespoon sugar, (or more, if liked sweeter) in 1 cup warm water, add gelatine previously soaked in 1 cup cold water, mix with fruit, pour into mold, and pack in ice and salt 3 or 4 hours. Serve on lettuce with mayonnaise.

Mrs. S. O. Williams, Dothan, Ala.

KNOX GELATINE is highest quality and worth its price.

Frozen Tomato Salad

6 medium tomatoes
2 tablespoons grated cucumber
2 cups whipped cream
1 cup mayonnaise

Process: Remove skin from tomatoes, scoop out all pulp and juice, turn cut sides down, and place upon ice until ready to serve. To pulp and juice, add onion juice, cucumber, Cayenne, and salt. Stir mayonnaise into whipped cream, add tomato pulp mixture and freeze. When ready to serve, place tomato shells upon lettuce and cut down into fourths; fill centers with frozen mixture. Put a little thick mayonnaise upon top of each; serve immediately.

Frozen Tomato Salad

1 can tomatoes
1 small onion
½ cup celery
1 teaspoon Worcester Sauce
1 teaspoon salt
½ teaspoon paprika
1 cup whipped cream

Process: Chop celery and onion and boil with tomatoes until soft. Mash through sieve, add salt and paprika. When cold, fold in the whipped cream, put into mold; pack in ice and salt for 3 hours. Serve in slices, on lettuce leaves, and garnish with nut cheese balls.

Elizabeth B. Bashinsky, Troy, Ala.

CONGEALED FRUIT AND VEGETABLE SALADS

Apricot Salad

1 large can apricots
1 cup sugar
1 lemon, juice
1 package Knox Gelatine

Process: Soak gelatine in ½ cup cold water; add ½ cup hot water, 1 cup cold water, apricots, fruit juices, and pinch of salt. Pour into mold; congeal; serve on salad with mayonnaise, or as dessert with whipped cream.

Mrs. H. J. Martin, Birmingham, Ala.

Asparagus Mousse

3 eggs
1 teaspoon flour
1 envelope Knox Gelatine
Juice 1 lemon
1 can asparagus tips
1 cup whipped cream

Process: Melt 2 teaspoons butter in double-boiler, add flour dissolved in asparagus juice, stirring constantly until thick. Beat eggs well, add flour mixture and cook a very short time, until eggs are done. Add gelatine dissolved in small quantity of water, lemon juice, salt, and Cayenne. When cool, add whipped cream. Line mold with asparagus tips, standing, and fill with cream mixture. Serve with whipped-cream-mayonnaise, to which a little lemon juice has been added; garnish with tomato jelly.

Mrs. A. W. Argo, Talladega, Ala.

KNOX GELATINE will help the delicate child.

Asparagus Mousse

1 small can asparagus tips
1 envelope Knox Gelatine
½ teaspoon salt
1 pint cream

Process: Boil asparagus tips and run through sieve. Add salt, Cayenne, and gelatine previously dissolved in a little of the asparagus juice. When cold, add cream whipped stiff and beat until it begins to thicken. Pour into mold with tube center, or place tumbler filled with ice within center of pan and pour the mousse around it. When congealed, turn upon a bed of lettuce and fill center with mayonnaise. This will serve 12 people.

Mrs. Knox Henderson, Troy, Ala.

Asparagus Salad

1 box Knox Gelatine
1 cup cold water
2 cups hot water
1 tablespoon sugar
3 lemons, juice
2 cans asparagus tips
¼ small can pimentoes
¾ cup sliced stuffed olives
¼ cup small Spanish onion pickle
2 cups celery
1 cup pecans

Process: Soak gelatine in cold water, dissolve in hot water and add sugar and salt. When cold, add lemon and asparagus juices. Grease mold and decorate sides and bottom with half pecans and pimentoes cut out with thimble or small star shaped cutter. Arrange last six ingredients in mold until it is almost full. Pour over the gelatine mixture, filling the mold, and set upon ice to congeal. Serve on lettuce with mayonnaise. When the star cutter is used, this makes a very appropriate Christmas salad. If individual molds are used, place a star in bottom of each.

Mrs. Edward West, Charleston, S. C.

Aspic Jelly

1 quart bouillon
1 box Knox Gelatine
½ bottle stuffed olives
2 cans asparagus tips

Process: Dissolve gelatine in a quart of well seasoned bouillon; heat, but do not boil, and strain. Arrange olives and asparagus in mold with tube center, and pour over the bouillon. Pack in ice to jelly. When ready to serve, remove from mold, fill center with mayonnaise, and garnish with lettuce.

Mrs. Emmett, New Orleans, La.

KNOX ACIDULATED GELATINE saves the cost, time and bother of squeezing lemons.

Brazilian Salad

1 envelope Knox Gelatine
½ cup cold water
1 cup boiling water
2 apples
18 butternuts
1 package dates
1 small can pineapple
1 cup raisins
1 cup whipped cream

Process: Soak gelatine in cold water 20 minutes and dissolve in hot water. When cool, add whipped cream. Cut fruits and nuts, arrange in individual molds or in one large mold, and pour in the gelatine mixture. When cold, serve with mayonnaise or a fruit salad dressing.

Miss Henrietta Brown, Montgomery, Ala.

Chrysanthemum Salad

1 envelope Knox Gelatine
½ cup cold water
2 cups boiling water
2 cups mixed fruits
½ cup lemon juice
12 oranges or tangerines
4 grapefruits
1 pound green grapes or white cherries
½ pound nuts

Process: Soak gelatine in cold water and dissolve in boiling water; add sugar. When cold, add lemon juice and 2 cups chopped, mixed fruits and pour into a border mold, first dipped into cold water.

Cut orange or tangerine peels into quarters almost to bottom without removing them. Cut into strips with scissors. Divide the oranges or large tangerines (the latter can be much more easily and quickly divided) into sections. Curl back the peel sections and open up the orange sections, making a double chrysanthemum. Fill in center of orange with fruits and nuts, placing grapes on top and cover with mayonnaise. Turn border mold upon a very large, round platter covered with lettuce. Fill center of congealed salad with chopped fruits and arrange the oranges or tangerines filled with fruits and topped with mayonnaise, around the congealed salad. Beautiful when yellow chrysanthemums are used in decorations.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Cucumber Aspic

1 quart stock, beef or chicken
4 large tender cucumbers
1 box Knox Gelatine
3 tablespoons vinegar
2 teaspoons salt
1 teaspoon ground onions
2 green peppers, ground
1 cup chopped celery
1 small bottle stuffed olives, chopped

Process: Soak gelatine in 1 pint of stock and dissolve in 1 pint hot stock. When cool, add red pepper to taste, ground cucumbers, and other ingredients in order given. Mold and serve with mayonnaise.

Mrs. Boyce Ficklen, Washington, Ga.

Fruit Salad

1½ cups hot water
1½ boxes Knox Gelatine
2 bottles ginger ale
4 tablespoons sugar or
Juice 1 can pineapple
6 tablespoons lemon juice
Pinch salt
6 oranges, 6 bananas
½ pound blanched almonds
1 can sliced pineapple

Process: Soak gelatine in hot water, add sugar or pineapple juice, ale, fruit juices, and salt. When this mixture partly congeals, add fruits chopped fine and set upon ice. Serve with mayonnaise. This serves 16 people.

Mrs. Nannie H. Branch, Wilson, N. C.

Fruit Salad

1 package Knox Gelatine
2 cups sugar
3 oranges
2 grapefruits
3 bananas, 12 figs
1 can pineapple
½ pound white grapes
¼ pound English walnuts

Process: Soak gelatine in 1 cup cold water and dissolve in ½ cup hot water. Heat fruit juices, add sugar, gelatine, and sufficient water to make 1 quart. Arrange fruit in large mold or in individual molds previously dipped into cold water. Pour gelatine over fruit and set upon ice to congeal. Serve on lettuce with mayonnaise or whipped-cream-mayonnaise.

Mrs. Wallace Cater, Anniston, Ala.

Fruit Salad

3 large grapefruits
1 can white cherries
1 can sliced pineapple
1 small bunch crisp celery
1 cup black walnut meats
3 tablespoons Knox Gelatine

Process: Cut into pieces the pineapple, celery (the hearts only), and grapefruit; halve cherries. Mix all fruits, nuts, and celery. Soak gelatine in cold water, dissolve over hot water and add to fruit juices. Pour over the fruit. Pour into mold and set upon ice to congeal. Serve on lettuce with mayonnaise. English walnuts and pecans may be substituted for black walnuts, but the latter are very much better. This serves 12 or 14 people.

Mrs. R. M. Hobbie, Montgomery, Ala.

Fruit Salad

1 pint cream, whipped
1 cup sweet milk, hot
1 package Knox Gelatine
½ cup cold water
3 tablespoons mayonnaise
1 cup pecans
1 large can each, sliced pineapple, white cherries

Process: Soak gelatine in cold water and dissolve in hot, but not boiling milk. When cold, add cream and all other ingredients. While molding, salad should be stirred a few times to prevent fruit settling. Serve with mayonnaise.

Mrs. Frank S. Andress, Birmingham, Ala.

KNOX GELATINE aids the Digestion of other foods.

Fruit Salad

2 cups shredded oranges
2 cups shredded pineapple
2 cups chopped bananas
1 package Knox Gelatine
1 cup cold water
2 cups boiling water
Juice 3 lemons
2 tablespoons sugar

Process: Soak gelatine in cold water 20 minutes. Add boiling water, sugar, ¼ teaspoon salt, and lemon juice. Mix fruit and arrange in mold, previously dipped into cold water. When liquid is cold and begins to solidify, pour over fruit and set upon ice. A cup each of mayonnaise and whipped cream may be added to liquid just before pouring over fruit.

Serve on lettuce garnished with mayonnaise and grapes, or with white cherries stuffed with cream cheese.

Mrs. Moulton Smith, Birmingham, Ala.

Fruit Salad

1 can diced pineapple
1 stalk celery
1 grape fruit
1 cup pecans
1 large can white cherries
Juice 1 lemon
1 envelope Knox Gelatine

Process: Dissolve gelatine in small quantity of water in vessel of hot water. Add juices of the fruits and other ingredients. Set upon ice to congeal. Serve on lettuce with mayonnaise or with a fruit salad dressing.

(Mrs. T. E.) Mary C. Kilby, Montgomery, Ala.

Fruit Salad

1 can sliced pineapple
1 can peaches
1 can pears
1 bottle Maraschino cherries
1½ envelopes Knox Gelatine
1½ cups cold water

Process: Soak gelatine and acid sold with it, in water. Let all fruit juices come to boil, remove from stove and add gelatine. When cold, pour over fruit, and turn into mold to congeal. Serve on platter garnished with lettuce or parsley.

Mrs. J. P. Wood, Jr., Troy, Ala.

Fruit Salad

1 small can apricots
1 can sliced pineapple
½ cup pecans, chopped
1 package lemon jello
1 cup boiling water
1 cup thick mayonnaise
1 pint whipped cream

Process: Dissolve jello in water and let stand over boiling water until jello is almost cool. Chop fruits and let drain in colander. Whip together cream and mayonnaise and add gradually to the jello, beating constantly. Add fruits and nuts and pour into long shallow pans or molds, and set upon ice. Serve with mayonnaise.

Mrs. Walter V. Byers, Duke, N. C.

Fruit Salad

1 envelope Knox Gelatine
½ cup water
½ cup sugar
½ cup nut meats
3 oranges
1 large apple
Juice 2 lemons
1 banana

Process: Soak gelatine in water and dissolve over hot water; add sugar. When cool, add fruit juices, and the fruit, diced. Pour into molds and set upon ice to congeal. When ready to serve, turn upon lettuce and decorate with daisies made of the yolks for center, and whites of hard boiled eggs for petals.

Mrs. Kyle Price, Austin, Texas.

Fruit Salad

1 cup mayonnaise
1 cup whipped cream
1 cup pineapple, diced
1 cup white cherries, halved
⅛ pound chopped pecans
1 teaspoon Knox Gelatine

Process: Mix cream and mayonnaise; add gelatine dissolved in small quantity water. Mix fruits and nuts and add to mayonnaise. Mold and serve on lettuce.

Mrs. James Coleman, N. C.

Fruit Salad

My Daughter, Helen Bashinsky Case's Recipe

3 oranges
2 grapefruits
1 can pineapple
1 envelope Knox Gelatine
½ cup cold water
½ cup hot water

Process: Soak gelatine in cold water and add hot water. When cold, add fruit juices and strain. Cut fruit into dice and arrange in mold, previously dipped into cold water. When liquid begins to thicken, pour over fruit and set upon ice to congeal. Serve on lettuce with mayonnaise.

Elizabeth B. Bashinsky, Troy, Ala.

Fruit Salad

1 envelope Knox Gelatine
½ cup cold water
2 tablespoons sugar
Juice 1 lemon
1 can sliced pineapple
1 can white cherries
¼ pound blanched almonds
Whipped cream

Process: Soak gelatine in water. Pour over it the pineapple juice and half the cherry juice, previously heated. Add lemon juice and sugar. When thoroughly cold, add fruit and nuts. When it begins to congeal, add mayonnaise and whipped cream,—2 cups cooked mayonnaise to 4 cups whipped cream. Set upon ice to congeal.

Mrs. N. G. Robertson, Lebanon, Tenn.

Ginger Ale Aspic

1 envelope Knox Gelatine
2 tablespoons cold water
½ cup boiling water
1½ cups ginger ale
2 level tablespoons sugar
2 lemons, juice
½ cup apples
4 tablespoons pineapple
2 tablespoons ginger preserves
¾ cup celery

Process: Soak gelatine in cold water and dissolve in hot water, add sugar and good pinch salt. Cut fine the fruit, celery, and preserves. The preserves may be omitted. When gelatine begins to solidify, add other ingredients, in order given. Mold and serve on lettuce with mayonnaise.

Mrs. T. A. Burke, Washington, Ga.

Ginger Ale Salad and Dressing

Yolks 4 eggs
4 tablespoons vinegar
2 tablespoons sugar
24 marshmallows
1 saltspoon mustard
1 pint whipped cream

Process: Beat yolks until very light, add sugar, vinegar, and mustard. Cook in double-boiler until thick, stirring constantly. When almost cold, add marshmallows and cream.

2 tablespoons Knox Gelatine
2 tablespoons cold water
⅔ cup hot water
2 tablespoons sugar
2 cups ginger ale
⅔ cup pineapple juice
⅔ cup lemon juice
2 cups apple
2 cups celery
2 cups pineapple
1 saltspoon each, pepper, mustard, salt

Process: Soak gelatine in cold water and dissolve in hot water. Add sugar, ale, fruit juices, pepper, salt, and mustard. When this begins to solidify, add fruit and celery. When congealed, serve on lettuce with Ginger Ale Salad Dressing.

Mrs. S. J. Nolan, Alexander City, Ala.

Ginger Ale Salad

2 tablespoons Knox Gelatine
½ cup each, cold and hot water
½ cup ginger ale
½ cup lemon juice
½ cup sugar
¼ cup chopped pecans
¾ cup chopped celery
¾ cup chopped canned pineapple
⅓ cup crystallized ginger
¼ teaspoon salt

Process: Soak gelatine in cold water 20 minutes, add hot water, sugar, and salt. Dissolve thoroughly; add ginger ale and lemon juice. When it begins to solidify, add other ingredients and pour into a square mold previously dipped into ice water. Set upon ice to congeal. Serve on lettuce with boiled salad dressing, to which whipped cream has been added.

Mrs. Leon Weil, Montgomery, Ala.

Babies will thrive on KNOX gelatine-ized milk.

Grape Salad

1 envelope Knox Gelatine
1 cup cold water
2 cups boiling water
½ cup lemon juice
¾ cup sugar
2 cups Malaga grapes

Process: Soak gelatine in cold water, add boiling water, sugar, and lemon juice and strain through cheese cloth. When mixture begins to congeal, add grapes and pour into border mold previously dipped into cold water. Set upon ice to congeal. Serve on platter garnished with hearts of lettuce and fill center with mayonnaise.

Mrs. Josephine Anderson, Anniston, Ala.

Grapefruit Aspic

1 package Knox Gelatine
1 can pineapple and juice
1 lemon, juice
1 teaspoon salt
1 grapefruit
2 oranges
3 slices pineapple

Process: Dissolve gelatine in 1 pint warm water; add fruit juices and salt. When it begins to congeal, add fruits cut into pieces.

(Mrs. J. D.) Alice H. Pope, Albany, Ga.

Grapefruit Salad

2 tablespoons Knox Gelatine
½ cup cold water
½ cup hot water
2 lemons, juice
2 tablespoons sugar
Grapefruit

Process Soak gelatine in cold water, dissolve in hot water and add sugar and lemon juice. Fill mold half full with shredded grapefruit; when aspic begins to thicken, pour over grapefruit and set upon ice to congeal.

Green Salad

1 envelope Knox Gelatine
1 cup blanched almonds
1 cup small cucumber pickles
1 cup olives
1 small can pineapple
2 cups hot water
1 cup cold water
½ cup vinegar
½ cup sugar
Green coloring (optional)

Process: Soak gelatine in cold water 30 minutes. Add sugar to hot water and boil until dissolved; add gelatine, vinegar, and fruit coloring. When cold and partially congealed, add chopped nuts and pineapple, olives and pickles very thinly sliced. Pour into mold and set upon ice to congeal. Serve with your favorite salad dressing. If salad is not sufficiently sour, substitute more vinegar for part of hot water.

Mrs. James Barrow, Charleston, S. C.

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing lemons.

Lemon Salad or Jelly

1 envelope Knox Gelatine	2 cups boiling water
1 cup cold water	2 tablespoons sugar
½ cup lemon juice	

Process: Soak gelatine in cold water 10 minutes, then dissolve in boiling water. Add sugar and stir until dissolved. Add lemon juice and strain through cheese cloth into molds, first dipped into ice water. Serve as salad with mayonnaise. If served as dessert, use ¼ cup sugar and serve with whipped cream.

Lemon and Tomato Salad

Make lemon and tomato jelly and mold in square molds. When cold and firm, slice into squares. Place lemon square upon lettuce leaf and tomato square upon top of that, with spoonful deep yellow mayonnaise. On side of each plate, place a slice of the following: Mash red mayonnaise with cream cheese and add ground, mashed pecans. Stuff sweet bell peppers firmly with mixture and put upon ice until ready to serve. When very cold, slice with sharp knife in thin, round slices.

"Florida Salad" by Frances B. Harris, Jacksonville, Fla.

Luncheon Salad

1 envelope Knox Gelatine	1 lemon, juice
1 cup cold water	1 cup chopped celery
1½ cups boiling water	1 cup pineapple
½ cup sugar	½ cup broken pecans

Process: Soak gelatine in cold water 5 minutes and dissolve in boilng water. Add lemon juice and sugar. When mixture begins to congeal, add chopped pineapple, celery, and pecans. Pour into mold previously dipped into ice water. Serve with mayonnaise.

Mrs. D. S. Brockway, Livingston, Ala.

Luncheon Salad

1 envelope Knox Gelatine	½ cup sugar
1 cup cold water	3 tart apples
1½ cups boiling water	1 cup celery
½ cup lemon juice	½ cup pecan meats

Process: Soak gelatine in cold water 5 minutes, and dissolve in boiling water. Add lemon juice and sugar. When mixture begins to solidify, add apples sliced into small pieces, chopped celery, and broken nut meats. Turn into mold, first dipped into cold water, and chill. Serve with mayonnaise dressing. This mixture may be served in cases made from bright, red apples.

Orange Salad or Jelly

1 envelope Knox Gelatine
½ cup cold water
2 cups boiling water
2 tablespoons sugar
1 cup orange juice
2 tablespoons lemon juice

Process: Make and serve as Lemon Jelly. If served as dessert, use 1 cup sugar.

Perfection Salad

1 package Knox Gelatine
2 cups boiling water
½ cup cold water
½ cup mild vinegar
½ cup sugar
Juice 1 lemon
1 teaspoon salt
2 cups celery
¼ cup pimentoes
¼ cup green peppers
2 cups nuts

Process: Dissolve gelatine in cold water, add hot water, sugar, salt, and pepper. When cold, add vinegar and lemon juice. When it begins to solidify, add nuts, celery, peppers and pimentoes, cut into small pieces. Pour into individual molds, which have been dipped into cold water. Set upon ice for several hours, or over night. If molded in large mold with stem, fill hollow with mayonnaise. Serve on lettuce. This amount will serve 15.

(Mrs. Emory) Helen H. Folmar, Troy, Ala.

Pineapple and Cucumber Salad

1 box Knox Gelatine
1 can pineapple chunks
2 cucumbers
3 tablespoons sugar
1 tablespoon vinegar
Juice 3 lemons
Salt, pepper, and green coloring

Process: Mix juices of pineapple and lemons, sugar, vinegar, salt, and pepper. Heat; add gelatine previously dissolved in ½ cup cold water and stir until smooth. Remove from fire; when cold, add fruit coloring, if desired. When this mixture begins to solidify, add pineapple and cucumbers cut into chunks. Cucumbers should be peeled deep and put into ice water for an hour or two before cutting. Pour into mold and set upon ice to congeal. Serve on lettuce with mayonnaise or with whipped-cream-mayonnaise, to which lemon has been added.

Elizabeth B. Bashinsky, Troy, Ala.

Tomato Aspic

1 can tomatoes
¼ onion
2 bay leaves
4 whole cloves
2 tablespoons Knox Gelatine
½ cup cold water

Process: Mix first 4 ingredients, boil and strain. Add salt, Cayenne, and gelatine previously dissolved in cold water in a vessel set into warm water. Pour into mold and congeal.

Tomato Aspic

1 can Campbell's Tomato Soup
1 soup can of water
1 tablespoon Knox Gelatine
1 cup cold water
Cayenne, salt, hard boiled eggs, asparagus tips

Process: Mix water with soup and let it come to boiling. Remove from fire; add salt, Cayenne, and gelatine previously dissolved in cup of water. Line individual molds, or large mold, with sliced, boiled eggs and asparagus tips and fill molds with aspic.

Maude W. Stewart, Montgomery, Ala.

Tomato Salad

Canned or fresh tomatoes
1 package Knox Gelatine
½ cup cold water
2 tablespoons lemon juice
1 tablespoon strong vinegar
1 tablespoon sugar
1 teaspoon onion juice
1½ cups celery
1 cup pecan meats
½ cup sweet peppers (opti'l)

Process: Cook thoroughly enough fresh or canned tomatoes to make 3 cupfuls after they have been run through sieve. Soak gelatine in cold water and add to hot tomatoes. Stir until dissolved, add vinegar, lemon juice, sugar, onion juice, salt, and Cayenne. When it begins to congeal, add other 3 ingredients. Pour into granite pan 2 inches deep; set upon ice. When ready to serve, cut into squares, place upon lettuce leaves, and garnish with mayonnaise.

Mrs. W. C. Fritter, Panama City, Fla.

Tomato Aspic

1 can tomatoes
½ cup vinegar
2 tablespoons sugar
1 tablespoon Worcester Sauce
2 tablespoons catsup
1 envelope Knox Gelatine
1 cup cold water
Salt and Cayenne

Process: Mix the first 5 ingredients; boil and strain. Add salt, pepper, and gelatine previously dissolved in cold water in a vessel set into warm water. Pour into mold and congeal.

White Cherry Salad

1 large can white cherries
1 package Jello
1 bottle ginger ale
1 tablespoon white vinegar
¼ teaspoon salt
¼ teaspoon white pepper

Process: Bring cherry juice to boiling point, add jello, beat until thoroughly dissolved, pour into a pint measure and add ginger ale to fill measure. Add vinegar, salt, and pepper. When cool, add pitted cherries and pour into one large or several small molds to congeal. Serve with a very acid mayonnaise on hearts of lettuce.

Mrs. F. G. Foreman, Tuskegee, Ala.

Four separate Desserts or Salads from one package of KNOX GELATINE.

White Salad

Yolks 3 eggs
3 tablespoons vinegar
1 tablespoon Knox Gelatine
1 tablespoon cold water
2 tablespoons hot water
1½ cups whipped cream
1 quart can pineapple
1 quart can white grapes

Process: Soak gelatine in cold water and dissolve in hot water. To the well beaten yolks, add vinegar and cook a few minutes, stirring constantly. When egg mixture is cold, add gelatine and whipped cream.

Seed grapes, dice pineapple and gently squeeze juice from it. Mix with cream dressing and pour into flat pan, about an inch deep, and set upon ice. When congealed, cut into 2½ or 3 inch squares and serve on lettuce with mayonnaise, or it may be congealed in a mold with stem. When ready to serve turn out of mold into bed of lettuce and fill the cavity with mayonnaise. Do not use the fruit juices.

Mrs. John D. Weedon, Florence, Ala.

Valentine Salad

1 box Knox Gelatine
1 cup warm water
1 coloring tablet
1 quart can tomatoes
1 large onion
1 cup water.

Process: Soak gelatine in cup of water and add coloring tablet. Mix tomatoes, onion cut fine, salt, pepper, and water; cook until tomatoes are soft. When cool, pour into pan an inch deep. When congealed, cut out with heart shaped cutter and serve on lettuce with wreath of celery sprigs.

(Mrs. L. M.) Elizabeth B. Bashinsky, Troy, Ala.

PASTRY AND PIES

Pie Pastry No. 1

1 cup pastry flour
4 tablespoons shortening
½ teaspoon salt
3 tablespoons (about) water

Process: Sift together flour and salt. Measure 4 level tablespoons shortening, crisco, snowdrift, or lard, smoothing off each spoonful level with a knife. Chop shortening into flour with two knives until mixture looks "mealy." Add water slowly and carefully to avoid getting too much, and mix by chopping. Form into a ball with knives and transfer to marble slab. Handle as little as possible. Roll only once. Bake on an inverted pie pan.

Miss Mary Burford, Ocala, Fla.

Pastry

My Daughter, Helen Bashinsky Case's Recipe

1 cup sifted pastry flour	¼ cup lard
¼ cup butter	¼ cup ice water
½ teaspoon salt	

Process: Mix as in Pastry No. 1. Keep on ice while making pie filling. Grease bottom of pan with butter before lining with pastry, and brush pastry with white of egg.

Elizabeth B. Bashinsky, Troy, Ala.

1-2-3 Pastry

1 cup flour	3 tablespoons ice water
2 rounded tablespoons shortening	

Process: Sift flour and ½ teaspoon salt into bowl, chop in shortening with spoon until it looks like meal; add the water in spots, mix with spoon, having dough very dry and stiff. Lift out upon floured board, press into a ball, roll out, and put into pie plate. 1 cup flour will make one crust; 2 cups will be required for bottom and top crust.

Mrs. S. R. Dull, Atlanta, Ga.

Excellent Pastry

½ cup lard	2 cups flour
⅓ cup boiling water	Pinch salt

Process: Pour boiling water over lard; when melted, add flour and salt. Mix with spoon; handle as little as possible.

Mrs. S. R. Caffee, Birmingham, Ala.

Short Pastry

2 cups flour	½ cup butter or lard
1 teaspoon Royal B. Powder	½ teaspoon salt

Process: Sift together dry ingredients, chop in the shortening, and mix in the ice water with knife. Roll only once.

Mrs. Frank Morrison, Washington, D. C.

Cream Pastry for Rolls, Dumplings, and Fruit Pies

1 pint flour	1 tablespoon sugar
1 teaspoon salt	½ cup butter and fat mixed
2 teaspoons Royal B. Powder	Sweet milk

Process: Sift all dry ingredients, chop in shortening with knife, and mix with sweet milk to make soft dough.

Plain Pastry for One Pie or Custard

1 cup flour	½ teaspoon salt
2 tablespoons crisco or butter	¼ teaspoon sugar

Process: Sift together all dry ingredients and mix with ice water as in Pastry No. 1. Fold and chill.

Puff Pastry

1½ cups flour	½ cup cold water
¼ cup lard	1½ teaspoons lemon juice
¾ cup butter	Pinch salt

Process: Chop flour and lard together and mix into a dough with almost ½ cup cold water. Roll upon floured board or marble slab. Pound butter in basin until smooth, but not soft, then divide it into 3 parts. Spread ⅓ of butter in center of pastry. Fold pastry as an envelope. Leave in cool place 15 minutes and then roll with short forward movements until very thin. Use another ⅓ of butter, repeat process and leave in cool place 15 minutes; repeat with last part of butter. When finished, fold as an envelope; wrap in oiled paper and leave in cool place until following day. Then use as a short pastry. If made with butter, it will keep sweet uncooked for a week.

Marjorie Hughes, Chester, England.

Pastry

2 cups pastry flour	½ cup butter
¾ cup lard	½ cup ice water

Process: Mix as in Pastry No. 1. Roll in napkin and place on ice, until filling is prepared. Then roll very thin, spread with butter, dredge with flour, repeating process three times. Line pie plate, pour in filling and bake in quick oven.

A. W. Alt Muller, New York, N. Y.

Meringue

Beat whites of eggs until very stiff and dry. Add sugar, gradually, 1 level tablespoonful for each egg white, and continue to beat. Flavor. Drop by spoonfuls upon top of custard or pies and brown quickly in oven.

Mrs. Dan Smith, Birmingham, Ala.

Almond Custard

1 ounce crushed almonds	3 eggs, separated
1 pound sugar	2 ounces butter

Process: Melt butter and sugar in saucepan, add almonds, yolks of 3 and white of 1 egg. Cook slowly, stirring constantly, until it thickens, being careful not to burn. Pour into previously baked pastry and cover with meringue made of 2 whites and 2 tablespoons sugar. Brown. Serve hot or cold.

Miss Mary Robinson, Rock Ferry, England.

Apple or Peach Cobbler

1½ cups flour	½ cup milk
1½ teaspoons Royal B. Powder	3 tablespoons melted butter
1 tablespoon lard	¾ cup sugar

Peaches or apples

Process: Make pastry of first four ingredients. Peel fruit, add sugar and melted butter. Invert a cup in bottom of baking dish and arrange fruit around it. Roll dough, cover fruit and cup, and bake in moderate oven. Inverted cup prevents crust being soaked with juice.

Beatrice Van C. Meegan, Washington, D. C.

Apple Custards

2 cups sugar	4 eggs, separated
½ cup butter	6 large apples, chopped fine

Process: Cream butter and sugar, add yolks well beaten, apples, and whites beaten stiff. Mix well and bake in under crust. This will make 2 large custards.

Mrs. Hattie Wiley Wilcox, Wellesley Hills, Mass.

Apple Custard

2 cups stewed apples	1 tablespoon butter
Yolks 3 eggs	Pinch salt
1 cup sugar	Nutmeg and cinnamon

Process: Stew apples until tender; run through sieve and add sugar and butter while warm. When cool, add yolks well beaten and other ingredients. Bake in pastry. If meringue is desired, use whites of eggs and 3 tablespoons sugar. Brown quickly.

Elizabeth B. Bashinsky, Troy, Ala.

Apple Dumpling

Cut cream pastry into rounds with saucer. Cut apples into pieces and place in center with sugar, bits of butter, a little nutmeg, or lemon juice. Bring dough over fruit and press together in middle. Fill pan with dumplings, sprinkle with sugar and butter, aud pour water over them to make a syrup. Cook until done. Serve with Hard Butter Sauce flavored with nutmeg. Any fruit may be used this way.

Apple Pie

Line pie pan with rich pastry rolled thin. Peel and slice thin, 3 cooking apples. Place layer of apples upon crust and sprinkle with sugar and bits of butter. Add second layer of apple, and sprinkle again with sugar and butter. Grate a little nutmeg over it and cover with narrow strips of pastry.

A sauce may be made by boiling the peelings and cores. Strain. and add cup of sugar, large lump of butter, dash of nutmeg, and cook until it thickens. Serve with pie.

Miss Minnie E. Wells, Monticello, Ark.

Banana Pie

2 eggs, separated
½ cup sugar
1 teaspoon cornstarch
1 cup hot milk

Process. Make a custard of yolks, sugar, milk, and cornstarch. Slice 2 bananas into previously baked pie crust and pour over hot custard; cover with meringue and brown. Serve hot.

Mrs. J. C. McCreary, Montgomery, Ala.

Banana Pie

3 eggs, separated
1 cup sugar
2 heaping teaspoons flour
1 cup sweet milk

Process: Sift together sugar and flour; add milk, stirring briskly, and well beaten yolks. Cook in double-boiler, stirring constantly until thick. Pour into previously baked crust. Cover the pie filling with bananas, sliced thin lengthwise; top with spoonfuls of meringue made of whites of eggs stiffly beaten and 2 tablespoons sugar. Brown in quick oven.

Mrs. G. P. Nolen, Alexander City, Ia.

Banana Pie

1 cup milk
½ cup sugar
¼ cup butter
2 tablespoons flour
3 eggs, separated
Pinch of salt
2 small bananas run through potato ricer

Process: Sift flour with sugar, and salt and mix with butter; add yolks well beaten and milk; cook until thick. When cold, add bananas, mix well and pour into previously baked pie crust. Cover with meringue made of whites and 3 additional tablespoons sugar; brown in quick oven.

Elizabeth B. Bashinsky, ex-Vice-Pres. Gen'l U. D. C., Troy, Ala.

Banbury Tarts

1 cup raisins, seeded
1 lemon
1 cup sugar
1 unbeaten egg
2 tablespoons melted butter
1 large cracker, rolled

Process: Grind raisins and lemon in meat chopper and add other ingredients. Roll rich pastry about ¼ inch thick and cut into rounds about 3½ inches in diameter. Put a teaspoon, or little more, of filling on one side of circle, wet edges, fold other side over and press edges together with fork. Brush tops with milk and bake in hot oven.

Amelia R. Walters, Oakland, Cal.

Berry Roll

Roll Cream Pastry thin and spread with blackberries, strawberries, or raspberries; sprinkle with sugar and butter and roll all together. Put into pan, sprinke with butter and sugar, and add water enough to make plenty of juice. Cook in oven until well done. Add extra water, if there is not sufficient juice. Serve with own juice and Hard Butter Sauce seasoned with nutmeg.

Mrs. E. B. Cade, Washington, Ga.

Brown Sugar Pies

5 eggs, separated
3 cups brown sugar
1 heaping tablespoon butter
1 small nutmeg
Juice and grated rind 1 large lemon

Process: Cream butter and sugar, add nutmeg, lemon juice, yolks, and whites. Pour half inch deep into patty pans lined with rich pastry.

Mrs. R. E. Little, Wadesboro, N. C.

Brown Sugar Pie

2 eggs, separated
1 cup brown sugar
1 heaping tablespoon flour
1 heaping tablespoon butter
¼ cup cold water
¾ cup boiling water

Process: Mix sugar and flour and cream with butter. Add cold water slowly, hot water, and yolks well beaten. Cook in double-boiler, stirring until it thickens. Add 1 tablespoon vanilla, pour into baked crust, top with meringue made of whites; brown quickly.

Mrs. George B. Gill, Little Rock, Ark.

Buttercup Pie

4 eggs, separated
3 cups sugar
2 cups boiling water
4 tablespoons flour
2 tablespoons butter
1 teaspoon vanilla

Process: Brown 1 cup sugar and pour into boiling water. Stir until dissolved. Sift together 2 cups sugar and the flour; cream with butter, and add yolks, well beaten. Pour over this mixture the boiling syrup, and cook until thick. When slightly cool, add vanilla and pour into pastry, previously cooked. Use whites for meringue and brown, or cover with whipped cream.

Mrs. Josie Reynolds, Carthage, Tenn.

Butterscotch Custards

2½ cups sugar
6 eggs, separated
1 cup milk
Butter size of an egg
2 tablespoons sugar (browned)
1 tablespoon cornstarch

Process: Boil milk with 1¼ cups sugar. To well beaten yolks, add 1¼ cups sugar, and stir into milk. Melt and brown 2 tablespoons sugar and stir into mixture. Add butter creamed with cornstarch, 1 teaspoon vanilla, and cook until thick. Pour into previously baked pie crusts and top with meringue made of stiffly beaten whites and 6 tablespoons sugar.

Eloise Marshall, Selma, Ala.

Butterscotch Pie

1 cup sugar, browned
1 cup milk
2 tablespoons butter
3 eggs, separated
¼ cup flour
1 teaspoon vanilla

Process: Brown the sugar, add to milk and cook until smooth. Cream butter and flour; add yolks, well beaten. When milk has partially cooled, pour it over yolks and cook until thick. Flavor with vanilla; when cool, pour into previously baked crust; cover with meringue and brown.

Mary Louise Sullivan, Sandersville, Ga.

Butterscotch Pie

2 eggs, separated
1 cup brown sugar
1 heaping tablespoon flour
¼ cup cold water
¾ cup boiling water
1 heaping tablespoon butter

Process: Mix sugar and flour, add cold water, boiling water, butter, well beaten yolks. Beat thoroughly and add 3 or 4 drops of Mapleine. Cook until real thick, stirring constantly. When slightly cool, pour into baked crust. Make meringue of whites and 2 tablespoons sugar. Cover pie and brown.

Mrs. H. F. Montgomery, Anniston, Ala.

Butterscotch Pie

5 eggs, separated
2 cups brown sugar
2 cups milk
2 tablespoons butter
4 tablespoons flour
2 teaspoons vanilla

Process: Caramelize 1 cup sugar and pour into 1½ cups boiling milk. Stir until dissolved. Sift 1 cup of sugar with cornstarch or flour, and mix with butter; add yolks well beaten and half cup of milk. Pour hot milk gradually over egg mixture, and cook until thick. When slightly cool, add vanilla and pour into 2 baked pie crusts. Make meringue of whites and 5 tablespoons sugar. Cover pies and brown quickly.

Mrs. W. W. Patton, Livingston, Ala.

Butterscotch Pie

2 eggs, separated
1 cup brown sugar
1½ tablespoons flour
Butter size of walnut
1 cup sweet milk
1 teaspoon vanilla

Process: Mix sugar and flour and cream with butter. Add yolks well beaten and milk. Cook until thick, stirring constantly. When slightly cooled, add vanilla and pour into baked pie crust. Cover with meringue made of whites and 2 tablespoons sugar, added gradually. Flavor with 1 teaspoon lemon juice. Brown quickly.

Mrs. Will Barron Yates, Richmond, Mo.

Butterscotch Pie

2 eggs, separated
1 cup sugar
1 cup water
Butter size of egg
4 tablespoons milk
2 tablespoons flour
1 teaspoon vanilla
Pinch salt

Process: Mix sugar, butter, and water and let come to boiling. Dissolve flour in milk, add well beaten yolks and then the boiling syrup. Cook until thick, stirring constantly. Remove from fire, add flavoring and salt. Pour into pie crust, previously baked. Cover with meringue made of the 2 whites and brown quickly.

Mrs. W. B. Ragsdale, Florence, Ala.

Caramel Custard

1½ cups scalded milk
4 tablespoons sugar
1 teaspoon vanilla
1 tablespoon boiling water
2 eggs
2 tablespoons sugar

Process: Melt 4 tablespoons sugar, add boiling water and pour into boiling milk. Stir until dissolved. Beat eggs until light, add 2 tablespoons sugar and vanilla and pour into milk. Put into a greased baking dish; set into pan of water and bake 20 to 30 minutes.

Mrs. Wallace Cater, Anniston, Ala.

Caramel Pie

2 eggs, separated
1 cup hot milk
1 cup sugar
1 tablespoon flour
2 tablespoons milk
1 heaping tablespoon butter

Process: Melt ½ cup sugar and stir into hot milk. Sift sugar and flour and add to well beaten eggs with 2 tablespoons milk. Pour into boiling milk and cook until thick. When almost done, add butter. Pour into pastry, previously baked. Use whites for meringue.

Mrs. E. H. Garrett, Carthage, Tenn.

Caramel Pie

2 cups sweet milk
1½ cups sugar
½ cup sugar, melted
4 tablespoons flour
1 tablespoon butter
3 eggs, separated

Process: Mix milk and 1½ cups sugar and heat to boiling. Melt ½ cup sugar in hot, dry pan, add to boiling milk and stir until dissolved. Add butter creamed with flour, and yolks well beaten. Cook until thick, stirring constantly. Flavor with 1 teaspoon vanilla. Pour into previously baked crust and top with meringue made of whites and 3 tablespoons sugar.

Susie Segars, Troy, Ala.

Caramel Pie

3 eggs, separated
1 cup milk
1 cup sugar
¼ cup butter
2 tablespoons cornstarch
1 teaspoon vanilla

Process: Heat milk, add sugar, butter, cornstarch dissolved in little of the milk (cold), and yolks well beaten. Cook until thick and pour into baked pie crust. Cover with meringue made of whites and 3 tablespoons sugar. Bake quickly and watch closely to prevent burning.

Mary Burford, Ocala, Fla.

Caramel Pie

4 tablespoons milk
1 cup brown sugar
4 tablespoons butter
Yolks 2 eggs
2 tablespoons flour
1 cup milk

Process: Mix well first 3 ingredients and let come to boil. Add eggs, flour dissolved in part of milk, and the remainder of milk. Cook until thick and pour into previously baked pie crust. Cover with meringue made of 2 whites and 2 tablespoons sugar and brown.

Mrs. W. E. Cunningham, Bessemer, Ala.

Caramel Pie

1 cup sugar
½ cup butter
5 eggs
1 teaspoon vanilla
1 glass acid jelly, grape, plum, or currant

Process: Cream butter and sugar; add jelly, eggs, and vanilla. Bake in 2 pastry lined pie pans 20 minutes or longer.

Maude E. Waters, Germantown, Md.

Cheese Pie

4 eggs, separated
2½ cups sugar
1 tablespoon flour
½ cup butter
1 cup cream
1 teaspoon lemon extract

Process: Sift together sugar and flour and mix with butter. Add yolks well beaten, cream, lemon, nutmeg, and whites whipped stiff. Bake in 2 pie plates pastry lined.

Kathryn C. Blankenburg, San Diego, Cal.

Chess Pie No. 1

Yolks 9 eggs
Whites 2 eggs
1 pound sugar
½ pound butter

Process: Cream butter until very light, add sugar and cream again. Add well beaten eggs and lemon flavoring. Line small chess pans with rich pastry and put 1 heaping tablespoon filling into each. Cook in moderate oven.

Ernestine Hogen, Tuscumbia, Ala.

Chess Pie No. 2

Yolks 3 eggs
1 cup sugar
½ cup butter
¼ cup cream

Process: Cream together butter and sugar, add cream, 1 teaspoon vanilla, and yolks beaten very light. Do not cook filling before pouring into pastry-lined pie pan.

Cannie Crockett, Wertzville, Mo.

Chess Pie No. 3

My Mother, Mary L. Burford's Recipe

Yolks 16 eggs
2 cups sugar
¾ pound boiling butter
2 tablespoons flour
1½ tablespoons vinegar
Nutmeg

Process: Beat yolks until very light, adding gradually the sugar sifted with flour as soon as you begin beating. Wash all salt from butter, heat until it boils and add slowly to the well beaten yolks, beating briskly. Add vinegar and nutmeg and continue beating until mixture is poured into 4 pastry-lined pie pans. Bake in moderate oven. Will keep several days in cold weather.

Elizabeth B. Bashinsky, Troy, Ala.

Chess Pies No. 4

4 eggs, separated
1½ cups sugar
½ cup butter
2 tablespoons flour
1 cup milk

Process: Sift sugar with flour, cream with butter, add yolks well beaten and milk. Bake in pie plates with pastry. When cool, cover with meringue made of whites and 4 tablespoons sugar; brown quickly.

Mrs. S. A. Johnson, Franklin, Ala.

Chess Cakes No. 5

4 eggs, separated
1 cup sweet cream
½ cup melted butter
3 scant cups sugar
1 tablespoon flour
1 teaspoon lemon extract

Process: Mix as Chess Cake No. 5; beat in whites, bake in puff paste in small pans.

Mrs. C. L. Marshall, Selma, Ala.

Chester Pie

1 oz. sweet almonds, crushed
¼ pound sugar
3 eggs
2 ounces butter

Process: Line a small pie pan with rich pastry rolled very thin. Brush over edges with beaten egg; melt butter and sugar in saucepan, add almonds, stir in yolks of 3 eggs and the white of 1 egg. Stir this mixture over a gentle heat until it thickens, taking care that it does not burn; pour into the prepared pan; bake 30 minutes, or until set. Whip the remaining whites of 2 eggs, add 2 tablespoons sugar, whip briskly, and pile upon top of pudding. Place within oven for few minutes until the top is a golden brown. Serve hot or cold.

Mary Robinson, Rock Ferry, England.

Chocolate Custards

6 tablespoons chocolate
1⅔ cups sugar
1 heaping tablespoon butter
2 cups milk
2 tablespoons flour
4 eggs, separated
1 teaspoon vanilla
Pinch of salt
½ cup each, chopped pineapple and citron

Process: Melt chocolate, add other ingredients, except fruit, in order given, and cook until thick. Pour into previously baked pie crusts; sprinkle fruits over top, cover with meringue made of 4 whites and 4 tablespoons sugar, and brown.

Eloise Marshall, Selma, Ala.

Chocolate Pie No. 1

3 eggs, separated
1 cup sugar
1 cup milk
2 tablespoons flour
2 oz. (2 squares) chocolate
1 heaping tablespoon butter

Process: Melt chocolate in double-boiler, with half of milk, add cold milk, sugar, butter, cornstrach or flour, dissolved in little cold milk, and last, the yolks well beaten. Be careful that milk is not too hot when yolks are added. Stir constantly and cook until it is so thick that a drop in a saucer will not run. Add 1 teaspoon vanilla. Bake pie crust over an inverted pie pan. When done, place crust in pan slightly larger, and pour custard into crust. Cover with meringue made of whites of 3 eggs stiffly beaten, and 3 level teaspoons sugar. Brown quickly in oven.

Mary Burford, Ocala, Fla.

Chocolate Pie No. 2

3 eggs
¾ cup sugar
3 tablespoons flour
¾ cup hot milk, or water
2 oz. (2 squares) chocolate
1 heaping tablespoon butter

Process: Melt grated chocolate in hot milk or water. Sift sugar with flour and cream with butter; add yolks well beaten, melted chocolate, and 1 teaspoon vanilla. Cook until a drop in saucer will not run and pour into previously baked crust. Cover with meringue and brown quickly.

Mrs. B. B. Ross, ex-Pres. Ala. Div. U. D. C., Auburn, Ala.

Chocolate Pie No. 3

3 eggs
1 cup milk
1 cup sugar
1 heaping tablespoon butter
2 oz. Maillard's Chocolate
2 tablespoons flour
2 teaspoons vanilla
Whipped cream

Process: Melt grated chocolate, add milk, and scald. Sift sugar and flour together and cream with butter; add 2 eggs and yolk of 1 well beaten, and vanilla; beat mixture into hot milk until thick. When cool, pour into previously baked crust and cover with whipped cream, sweetened and flavored, to which the white of one egg stiffly beaten has been added; or cover with meringue and brown.

Elizabeth B. Bashinsky, Troy, Ala.

Cococanut Chess Pie

1 cocoanut
2 cups sugar
¼ pound butter
Yolks 7 eggs
⅔ pint water

Process: Boil sugar and water 15 minutes. Add grated cocoanut and boil 15 minutes longer. While warm, stir in butter and yolks well beaten. Bake in rich pastry. In absence of fresh cocoanut, use 1½ cups Dromedary Cocoanut.

Mrs. Florida Cantrel, Gallatin, Tenn.

Cocoanut Custard

3 eggs, separated
1 cup sugar
2 teaspoons flour
1 heaping tablespoon butter
5 tablespoons milk
1 cup grated cocoanut

Process: Sift sugar with flour and mix with butter; add yolks well beaten, milk, and cocoanut. Bake in crust. Cover with meringue made of stiffly beaten whites of eggs and 3 tablespoons sugar.

Mrs. Richard Wilkinson, Montgomery, Ala.

Cocoanut Pie

2 cups sugar
2 tablespoons butter
3 eggs
2 cups sweet milk
1 cocoanut, grated
Nutmeg

Mrs. Alex Henderson, Troy, Ala.

Cocoanut Custard

2 eggs, separated
½ cup sugar
3 tablespoons cornstarch
2¾ cups milk
1 tablespoon butter
1 cup cocoanut

Process: Put cocoanut into double-boiler, with 2 cups of the milk; add cornstarch dissolved in remainder of milk, the sugar, butter, and eggs well beaten. Cook until thick and smooth, stirring constantly. Pour into previously baked pie crust and sprinkle over with cocoanut. Whites of eggs may be used as meringue with 2 tablespoons sugar. Brown quickly.

Mrs. John Bowers, Troy, Ala.

Cream Pie

3 eggs, separated
1 cup sugar
1 cup sweet milk
1 tablespoon cornstarch
1 heaping tablespoon butter

Process: Heat milk; sift sugar and cornstarch together, cream with butter and add to yolks well beaten. Add this mixture to hot milk and stir constantly until thick. Pour mixture into pie crust, previously baked. Top with meringue made of whites and 3 tablespoons sugar. Brown in quick oven.

Mrs. Julia Bowles, Troy, Ala.

Cream Pie

1 pint cream
1½ cups powdered sugar
Whites 3 eggs
Nutmeg

Process: Pour cream over sugar and let stand while whites are being beaten to stiff froth. Add whites to cream, beat thoroughly, grate nutmeg over top, and bake in bottom crust. Two pies.

Mrs. J. W. Roebuck, Oneonta, Ala.

Cream Pie

3 eggs, separated
1 cup sugar
1½ cups sifted flour
2 tablespoons sweet milk
1 heaping teaspoon Royal Baking Powder

Process: Sift flour with baking powder and mix in order given. Bake in 2 layers in pie pans. When cool, split each layer in half and spread half of Cream Filling between layers. Cover top with whipped cream.

Cream Filling

Sift 1 cup sugar with ½ cup flour; beat 2 eggs well, add flour and sugar and stir into 1 pint hot sweet milk. Add 1 ounce of butter and stir until thick and smooth. Flavor with lemon or vanilla.

Mrs. J. D. Pope, Albany, Ga.

Cream Pie

4 eggs, separated
1½ cups sugar
3 tablespoons flour
3 cups milk
1 teaspoon vanilla
¼ cup sugar

Process: Beat yolks until creamy; add flour sifted with sugar, and sufficient milk to blend. Warm remaining milk and add this mixture to it. Cook slowly, stirring constantly until thick. Add vanilla and fill two baked pie crusts. Beat whites very stiff, add ¼ cup sugar. Cover pies with the meringue and brown in moderate oven. This recipe may be used as foundation for several kinds of pies. Omit vanilla and add juice of 1 lemon, and you have a lemon pie. Melt 1½ squares of unsweetened chocolate and add to recipe, and you have 3 chocolate pies. Omit part of milk, and add juice from 1 small can of pineapple to the mixture while cooking, and the grated pineapple when it is removed from stove, and you have pineapple pies. Mashed bananas, a small one for each pie, added when filling is removed from stove, makes good banana pies. A cup of raisins may be added for a change. Also whipped cream may be used instead of meringue.

Elizabeth B. Bashinsky, Troy, Ala.

Custard Pie

3 eggs, separated	1 tablespoon meal
1 cup sugar	1 heaping tablespoon butter
1 tablespoon flour	1 cup milk

Process: Sift dry ingredients and cream with butter. Add yolks well beaten and milk. Cook in double-boiler until thick; add 1 teaspoon vanilla and pour into previously baked pie crust. Top with spoonfuls of meringue made of the whites and 3 tablespoons sugar.

Mrs. G. W. Randall, Blocton, Ala.

Fruit Crescent Pies

Cut pastry into rounds with saucer; fill with stewed and sweetened dried or fresh fruit, preserves, or jam. Fold over pastry and press edges with fork. Fry in butter or fat, or bake in oven. If fried, drain on several thicknesses of paper. While warm, brush with butter and sprinkle with sugar.

Mrs. Joseph Babb, Atlanta, Ga.

"Crumb Pie" Part I

2 cups flour	2 tablespoons R. B. Powder
1½ cups sugar	1 cup sweet milk
½ cup butter	2 eggs, well beaten

Process: Sift flour with baking powder, then sift again with sugar; add shortening and cut into flour with two knives until the mixture looks "crumbly" or mealy. Reserve one cup of mixture. To the remainder, add eggs and milk. Beat thoroughly.

Filling, Part II

One cup each, seedless raisins, sugar, and water. Mix, boil for several minutes and drain off remaining water.

Line two large pie pans with rich pastry and pour half the filling into each one, over filling pour the egg and milk mixture, cover tops with the cup of "crumbs", and bake.

Grape Pie

2 eggs (optional)	1 cup sugar
1 tablespoon butter	2 cups Concord Grapes

Process: Beat eggs with sugar until light; add butter and grapes. Cook in pastry with "latticed" top. Sprinkle lightly with sugar while hot. Serve with Hard Butter Sauce flavored with nutmeg.

Elizabeth B. Bashinsky, Troy, Ala.

Hawaiian Pie, Part I

1 cup brown sugar
2 tablespoons butter
2 tablespoons water
8 slices pineapple, canned

Process: Mix butter, sugar, and water and heat in iron skillet until a smooth liquid. Remove from stove and place 8 slices pineapple into the liquid. Use none of the pineapple juice. Fill holes in pineapple and spaces between with Maraschino cherries or whole pecan meats

Part II

1 cup sugar
½ cup butter
2½ cups flour
⅔ cup sweet milk
3 teaspoons Royal B. Powder
2 eggs, separated

Process: Cream butter with sugar, add 1½ cups flour alternately with milk, yolks well beaten, 1 teaspoon vanilla, 1 cup flour with which baking powder has been sifted, and whites stiffly beaten. Pour batter over hot pineapple and bake in moderate oven. Serve with whipped cream or Caramel Sauce.

A sponge cake batter may be substituted for Part II, using ¾ cup sugar, yolks of 2 eggs, 4 tablespoons water, 1 cup flour, with 2 teaspoons Royal Baking Powder, and stiffly beaten whites folded in. When turned out, pine apple is on top.

Mrs. Joel D. Murphree, Troy, Ala.

Jam Custard

5 eggs, separated
1 cup sugar
1 cup butter
1 cup blackberry jam

Process: Cream butter and sugar, add yolks beaten very light, jam, and stiffly beaten whites. Bake in moderate oven.

Mrs. C. C. Womble, Tuscumbia, Ala.

Lemon Pie No. 1

3 eggs, separated
1 cup sugar
3 tablespoons flour
1 heaping tablespoon butter
1 cup hot milk or water
Juice of 2 and rind of 1 lemon

Process: Sift flour or cornstarch with sugar and cream with butter; add lemon juice, rind, yolks well beaten, and hot milk. Cook in double-boiler until so thick a drop in an inverted saucer will not run. Pour into previously baked pie crust, top with meringue made of the 3 whites and 3 tablespoons sugar. Brown in quick oven.

Mary Burford, Ocala, Fla.

Lemon Pie, Delicious

4 eggs, separated
2 cups sugar
3 tablespoons flour
1 heaping tablespoon butter
1½ cups boiling water
Juice 3 and rind 1 lemon

Process: Mix as in Lemon Pie No. 1. Top with spoonfuls of meringue, made of the 4 whites beaten dry and stiff and 4 tablespoons sugar.

Mrs. T. W. Palmer, Dothan, Ala.

Lemon Pie

3 eggs, separated
2 cups sugar
2 tablespoons corn meal
Juice 3 lemons
3 tablespoons butter, melted

Process: Cream sugar and yolks until light; add melted butter, meal, lemon juice, and whites stiffly beaten. Cook in previously baked crust.

Mrs. S. T. Clark, Nashville, Tenn.

Lemon Pie

My Mother, Mrs. Clara Allen's Recipe

6 eggs, separated
2 cups sugar
1 teaspoon flour
½ cup butter
1 tablespoon sweet milk
Juice 3 lemons

Process: Melt butter, add sugar, lemon juice, flour dissolved in milk, yolks well beaten, and last, the whites beaten stiff. Bake slowly in 2 pie plates, pastry lined. If meringue is desired, use whites of more eggs and 4 tablespoons sugar. After pies are baked, top with spoonfuls of meringue and brown quickly.

Eloise Allen, Dixon Spring, Tenn.

Lemon Pie

1 cup sugar
1 cup wet lightbread
3 eggs, separated
Butter size of egg
Juice 1 large lemon

Process: Remove crust from fresh bread and dip into a bowl of water until it will take up enough to be wet thoroughly. Squeeze out the water and measure, not packing too tight. Put the wet bread, sugar, yolks of eggs, lemon juice, and butter into a double-boiler and cook until thick enough to stand when cut. Pour into baked crust. Make meringue of the whites and 6 tablespoons sugar; cover top and bake in slow oven for 10 minutes, or until brown.

Mrs. S. R. Dull, Atlanta, Ga.

Lemon Pie

2 cups sugar
⅓ cup butter
Yolks 6 eggs
2 tablespoons flour in
½ cup water
Whites 2 eggs
Grated rind and juice of 2 lemons

Process: Mix in order given. Bake in crust and cover with meringue made of 4 whites and 4 tablespoons sugar.

Minnie E. Wells, Monticello, Ark.

Lemon Pie

3 eggs, separated
1¼ cups sugar
⅓ cup flour, ¼ cup butter
¼ cup cold water
1 cup boiling water
Juice of 2 and rind of 1 lemon

Process: Dissolve flour in cold water. Mix and bake as in Lemon Pie No. 1.

Mrs. H. D. Burnette, Montgomery, Ala.

Lemon Pie

3 eggs, separated
1 cup sugar
4 teaspoons flour
1 heaping tablespoon butter
1 cup sweet milk
Juice of 1½ lemons, rind of 1

Process: Mix and bake with meringue as in Lemon Pie No. 1.

Mrs. L. B. Hamrick, Montgomery, Ala.

Lemon Pie

3 eggs, separated
1 cup butter
2 cups sugar
2 cups bread crumbs
Juice 3 lemons, rind of 1
Meringue

Process: Bake in pastry and serve with whipped cream.

Lucinda Thomas, San Kitts, I, Barbadoes.

Lemon Pie

2 eggs, separated
1 cup water
1 cup milk
½ cup sugar
2 heaping tablespoons cornstarch
Pinch salt
Juice of 1 lemon

Process: Beat yolks with sugar and cornstarch until very light. Add other ingredients and cook until a thick custard. When cold, pour into previously baked pie crust and cover with meringue made of the whites and 2 tablespoons sugar; brown quickly. Lemon may be omitted and chocolate and vanilla added for chocolate pie.

Mrs. M. R. Adams, Statesville, N. C.

Mock Caramel Pie

3 eggs, separated
1 cup sugar
¼ cup butter
1 cup acid jelly
1 heaping tablespoon flour
1 teaspoon vanilla

Process: Sift sugar with flour or cornstarch, and cream with butter. Add yolks and white of 1 egg well beaten, and the jelly; cook in double-boiler until thick. When cold, pour into previously baked pie crust, cover with meringue made of whites of 2 eggs and 2 tablespoons sugar; brown quickly. This amount will make 15 individual pies.

Mrs. R. A. Burford, Ocala, Fla.

Mock Mince Pie

5 crackers
½ cup butter
1 cup molasses
1 cup seeded raisins
1 cup sugar
½ cup vinegar
1 cup boiling water
2 teaspoons cinnamon
1 teaspoon each, cloves and spice

Process: Pour water over crackers, and add ingredients in order given. Cook until it thickens. Place between 2 crusts and bake until brown.

Lurline McLaurine, Livingston, Ala.

Mock Mince Pie

1 egg
1 cup sugar
1 cup raisins, chopped, floured
1 cup sour cream
Pinch of cinnamon, allspice, and salt

Process: Mix ingredients in order given, and bake between crusts.

Mrs. H. A. Young, Anniston, Ala.

Molasses Pie

4 eggs
1 cup brown sugar
2 tablespoons butter
1½ cups Alaga Syrup
1 teaspoon cinnamon and allspice, ½ teaspoon cloves

Process: Cream butter and sugar, add yolks well beaten and other ingredients, in order given. Add last the stiffly beaten whites. Bake in crust. Spices may be omitted, if preferred. The filling may be cooked in double-boiler until thick and then poured into previously baked crust.

Mrs. O. M. Reynolds, Anniston, Ala.

Molasses Pie

½ cup cane syrup
½ cup sugar
½ cup sweet milk
3 eggs
1 rounded tablespoon flour
1 tablespoon butter
Allspice, cinnamon, cloves to taste

Process: Beat well 3 yolks and 1 white. Sift flour with sugar and add alternately with milk to eggs. Add other ingredients, pour into double-boiler and cook until thick. Pour into pan lined wth previously baked pastry. Make meringue of 2 whites and 2 tablespoons sugar.

Mrs. R. M. Boyd, Tuskegee, Ala.

Molasses Pie

4 eggs, 1 cup sugar
1 cup cane syrup
1 cup sweet milk
1 heaping tablespoon butter
Flavor to taste

Sadie Caine, Safford, Ala.

Molasses Custard

4 eggs
1 cup sugar
1 tablespoon flour
1 tablespoon butter
1½ cups molasses
¼ teaspoon soda

Process. Sift sugar with flour and mix with well beaten eggs. Add butter, cinnamon to taste, and syrup in which soda has been dissolved. Two custards.

Mrs. A. H. Meriwether, Hayneville, Ala.

Molasses Pie

Yolks 3 eggs
½ cup sugar
1 tablespoon molasses
1 heaping tablespoon butter
2½ tablespoons Alaga Syrup

Process: Sift sugar with flour and mix with butter. Add yolks well beaten and syrup. Bake in pastry. Use whites for meringue.

Mrs. E. E. Turner, Carthage, Tenn.

Molasses Pies

4 eggs
1 cup sugar
4 tablespoons butter
1 cup Alaga Syrup

Process: Cream butter with sugar, add eggs and beat well. Add molasses and 1 teaspoon vanilla; pour into pastry and bake in slow oven.

Mildred Keller Tyson, Montgomery, Ala.

Nut Pie

3 eggs
1 cup sugar
1 teaspoon flour
½ cup butter
1 cup sweet milk
⅔ cup each, nuts and raisins

Process: Sift sugar with flour and mix with butter; add eggs well beaten, milk, nuts, and raisins. Bake in one crust.

Mrs. O. T. Bynum, Oneonta, Ala.

Osgood Pie

2 cups sugar
1 cup nuts, chopped
1 cup raisins, chopped
3 tablespoons vinegar
4 eggs, separated
2 tablespoons butter, melted

Process: Flour nuts and raisins. Mix butter and sugar; add yolks well beaten, vinegar, 1 teaspoon cinnamon, ½ teaspoon nutmeg or spice, and whites stiffly beaten. Bake slowly in pastry. If baked in patty pans, will make 15 pies. Serve with whipped cream. Delcious.

Mrs. H. J. Martin, Birmingham, Ala.

Pineapple Custard

2 eggs
1 cup sugar
2 tablespoons cornstarch
1 heaping tablespoon butter
1 cup water
½ small can grated pineapple

Process: Dissolve cornstarch in small part of water; add water, sugar, butter, and cook. When thick, add yolks well beaten. When this is thick, add pineapple and pour into previously baked crust. Make meringue of whites.

Can use same filling for lemon custard, except omit pineapple, and add grated rind and juice of lemon.

Elizabeth B. Bashinsky, Troy, Ala.

Pineapple Pie

3 eggs, separated
1½ cups sugar
1 heaping tablespoon butter
½ cup cold water
Small can grated pineapple

Process: Cream butter with sugar, add yolks well beaten, pineapple, water, and whites beaten stiff. Whip the mixture lightly and bake in one crust.

Mrs. Henry Paris, Sandersville, Ga.

Pineapple Pie

6 eggs, separated
2 cups sugar
3 tablespoons cornstarch
1½ cups sweet milk
2 tablespoons butter
1 can grated pineapple

Process: Cream butter and sugar; add cornstrach dissolved in one-half cup of the milk, yolks well beaten, remaining milk, pineapple, and 3 whites beaten until stiff. Cook in double-boiler until thick and pour into previously baked pie crust. Cover with meringue made of whites of 3 eggs and 3 tablespoons sugar.

Mrs. Geo. E. Evans, Sandersville, Ga.

Pineapple Pie

3 eggs, separated
½ cup sugar
2 tablespoons flour
1 heaping tablespoon butter
Juice of 1 lemon (optional)
1 can grated pineapple

Process: Sift flour or cornstarch with sugar and mix with butter. Add yolks and white of 1 egg well beaten, lemon juice, and pineapple. Use whites of 2 eggs with 2 tablespoons sugar for meringue.

Mrs. C. A. Jackson, Needham, Ala.

Preserve Pie

1 cup sugar
½ cup butter
1 cup preserves
Yolks 3 eggs
½ cup milk
Whites 3 eggs

Process: Cream butter and sugar, add ½ teaspoon vanilla and other ingredients, in order given. Use preserves made of the small pear-shaped yellow tomatoes or red tomato preserves.

Mrs. Olive Fisk Wiley, Wellesley Hills, Boston, Mass.

Prune Pie (Junket)

Have ready a freshly baked, deep pie shell. Drain and stone 1 pound of stewed prunes. Cover the bottom and sides of shell closely with the prunes and over them spread a thin layer of grape nuts. Dissolve one-half package of chocolate junket powder in 1 pint milk, quickly, and pour at once, carefully, over the pie. Let set about 15 minutes until firm. Beat whites of 3 eggs with powdered sugar and ½ cup shredded cocoanut to a stiff froth and drop by spoonfuls into hot water. As soon as each becomes "set," lift, and place one on each serving, over the firm junket. Chill before serving.

Pumpkin Pie

1½ cups steamed, strained pumpkin
⅔ cup brown sugar
1 teaspoon cinnamon
½ teaspoon ginger
½ teaspoon salt
2 eggs, separated
1½ cups milk
½ cup cream

Process: Mix ingredients in order given and bake in one crust.

Raisin Pie

1 cup seedless raisins
1 cup cold water
2 tablespoons cornstarch
1 tablespoon lemon juice
¼ teaspoon lemon rind
Pinch salt

Process: Cover raisins with half of water and bring slowly to boiling point. Mix cornstarch, sugar, and salt with remaining water and add to raisins; boil 10 minutes, stirring constantly. Add lemon juice and rind and pour into pastry-lined pie pan. Cover with pastry and bake until brown.

Serve with whipped cream or with cold boiled custard flavored with vanilla. Make pastry with ice water and keep on ice for 2 hours before using.

Mrs. Herman W. Thompson, Alexander City, Ala.

Raisin and Cranberry Pie

My Daughter, Helen Bashinsky Case's Recipe

2 cups cranberries
1 cup raisins
2 cups sugar
1 cup hot water
2 tablespoons butter
2 teaspoons flour
1 tablespoon vanilla

Process: Cook berries and raisins until tender. Mix flour and sugar and add with other ingredients; pour into pastry lined pie pans. Bake about 25 minutes.

Elizabeth B. Bashinsky, Troy, Ala.

Rhubarb Pie

1½ cups rhubarb
⅞ cup sugar
1 egg
2 tablespoons flour

Process: Skin and cut rhubarb into half inch pieces, before measuring. Mix sugar and flour, add egg and rhubarb; bake with bottom crust and top "latticed" with narrow strips of pastry. If rhubarb is scalded before using, it loses a part of its acidity and requires less sugar.

Irish Potato Custard

2 cups mashed potatoes
2 eggs, separated
2 cups buttermilk
½ teaspoon soda
8 tablespoons sugar
Nutmeg to taste

Process: Beat yolks, dissolve soda in buttermilk and mix in order given. Add whites well beaten. Makes 2 custards.

Mrs. D. G. Dunklin, Greenville, Ala.

Sweet Potato Custard No. 1

1 quart hot mashed potatoes
1 cup butter
2 cups sugar
2 tablespoons meal
1 quart sweet milk
6 eggs, not separated

Process: Boil or steam potatoes; peel and run through ricer to remove all strings. To potatoes, add butter, sugar, meal, salt, and eggs well beaten. Bake in good pastry, in moderate oven.

Mrs. C. A. Womble, Tuscumbia, Ala.

Sweet Potato Custard No. 2

1 pint mashed potatoes
4 tablespoons melted butter
¾ cup sugar
4 tablespoons wine (optional)
1½ cups milk
4 eggs, separated
⅛ teaspoon salt
½ grated nutmeg

Process: Boil or steam potatoes and run through ricer to remove strings. To potatoes add butter, sugar, salt, nutmeg, milk, yolks well beaten, wine, and last, the stiffly beaten whites. This amount will make 2 custards.

Elizabeth B. Bashinsky, Troy, Ala.

Sweet Potato Custard No. 3

1½ cups mashed potatoes
1 cup butter
2 cups sugar
4 eggs, separated
1 cup sweet milk
Salt and nutmeg

Process: Mix and bake as in Sweet Potato Custard No. 2. This amount will make 2 custards.

Frances Cooper, Tuscumbia, Ala.

Syrup Custard No. 1

2 eggs
1 cup sugar
2 tablespoons flour
1 cup sweet milk
1 cup Alaga Syrup
2 tablespoons melted butter

Process: Sift together sugar and flour. Add eggs, beaten until light, and other ingredients, in order given. Bake in one crust. Filling may be cooked in double-boiler until thick and poured into previously baked crust.

Mrs. J. M. Johnson, Franklin, Ala.

Syrup Custard No. 2

3 eggs
1 cup sugar
1 tablespoon flour
1 cup Alaga syrup
1 cup sweet milk
½ cup butter, melted
1 cup nuts or raisins
1 teaspoon vanilla

Mix as in Syrup Custard No. 1

Mrs. J. M. Johnson, Franklin, Ala.

Old Fashion Syrup Pies

4 eggs, well beaten
1 cup sugar
1 tablespoon flour
1 cup Alaga Syrup
1 heaping tablespoon butter

Mrs. C. O. Bomar, Montgomery, Ala.

Syrup Pie (Karo)

2 eggs, not separated
¾ cup sugar
1 tablespoon melted butter
1 rounded tablespoon flour
¾ cup Karo Syrup (white)
1 teaspoon vanilla

Process: Mix as in Syrup Custard No. 1 and bake in crust in slow oven. Use only the white syrup.

Mrs. W. E. Massey, Hot Springs, Ark.

Transparent Custard

6 eggs
2 cups sugar
1 cup butter
1 cup milk
3 tablespoons cornstrach
2 tablespoons lemon juice

Milk may be omitted; if so, use only 1 tablespoon cornstarch.

Mrs. W. H. Lawrence, Livingston, Ala.

Transparent Custard

12 eggs, separated
2 cups sugar
½ cup butter
1 cup rich milk

Process: Beat yolks until very light, add sugar and butter and continue beating. Cook in double-boiler until transparent. Remove from fire, add milk, and vanilla or lemon extract. Bake in 3 pie pans pastry-lined, in quick oven. Make meringue of whites and 12 tablespoons sugar. Bake in quick oven.

Mrs. Chalmers W. Thomas, Alexander City, Ala.

Tutti-Frutti Pie

My Daughter, Helen Bashinsky Case's Recipe

1 apple, sliced
1 tablespoon raisins
1 tablespoon currants
½ orange rind, grated
1 teaspoon chopped citron
2 teaspoons melted butter

Process: Mix ingredients in order given. Bake in pastry-lined pie pan and cover top with "latticed" pastry strips.

Elizabeth B. Bashinsky, Troy, Ala.

Tomato Mince Meat

1 gallon tomatoes
1 gallon apples
2 boxes seedless raisins
2 pounds brown sugar
½ pound butter
1 cup molasses
1 cup vinegar
1 tablespoon cinnamon
1 tablespoon cloves
½ tablespoon salt

Process: Mix and cook 30 minutes. Makes delicious pies.

Mrs. J. B. Freeman, Lafayette, Tenn.

Green Tomato Mince Meat

1 peck green tomatoes
1 peck tart apples
1 cup vinegar
1 heaping tablespoon butter
5 pounds brown sugar or
2½ pounds sugar and
2½ pounds sorghum
2 pounds seeded raisins
2 tablespoons each, ground cloves, nutmeg, cinnamon, salt.

Process: Chop tomatoes fine, drain off juice and add as much water as discarded juice. Boil 30 minutes or longer and add apples chopped fine and other ingredients, except butter and vinegar. Boil together until nearly done. Add vinegar and butter and continue to boil until the consistency of regular mince meat. Pack away in jars. Suet may be substituted for butter.

Mrs. T. W. Palmer, Pres. Ala. Div. U. D. C., Montevallo, Ala.

Mince Meat

1 cup bread crumbs
1 cup molasses
1 cup raisins
½ cup sugar
½ cup water
½ cup vinegar or sour wine
1 teaspoon cinnamon
1 teaspoon spice
2 or 3 apples
1 tablespoon butter

Mrs. Jefferson Beeland, Greenville, Ala.

Meatless Mince Meat

4 pounds green tomatoes
4 pounds apples
4 cups sugar
¾ pound suet
1 pound raisins
1 pound English currants
2 tablespoons cinnamon
1 teaspoon ground cloves
1 pound citron (optional)
Orange and grapefruit sticks (optional)
2 cups vinegar

Process: Chop tomatoes, add salt and let stand over night. Drain and boil about 5 minutes. Chop fruits, grind suet in meat chopper, then mix all ingredients in order given, and boil 2 to 3 hours, until mixture looks like mince meat.

To keep for winter use, pour boiling hot into crock; cover with cotton batting an inch thick and tie paper over it. When any part of mince meat is removed from crock, pour a little melted butter or suet, over the top and cover as before. It will keep indefinitely.

Mrs. Davis Wilkerson, Troy, Ala.

PUDDINGS—BAKED AND STEAMED

Aunt Kate's Pudding

1 loaf bread
1 pound raisins
8 eggs
1 quart hot milk

Process: Trim crust from bread and butter each slice. Wash and stem raisins and boil in little water, in covered pan until tender. Place layer of buttered bread in pudding dish, sprinkle with little cinnamon, and spread with raisins; repeat until dish is full, with bread as the top layer. Beat eggs until light and mix with hot milk. Pour over bread and bake. Serve with brandy sauce.

Mrs. Charles S. Wallace, Morehead City, N. C.

Banana Pudding

Yolks 4 eggs
½ cup sugar
3 cups milk
½ pound vanilla wafers
4 bananas
Whites 4 eggs

Process: Make a custard of first 3 ingredients and set aside to cool. Line pudding dish with wafers and arrange alternate layers of wafers and bananas. Pour custard over these. Cover with meringue made of whites and 4 tablespoons sugar, and brown.

Mrs. Harwell Smith, Montgomery, Ala.

Banana Pudding

3 eggs, separated
5 heaping tablespoons sugar
1 tablespoon cornstarch
1 pint of cream or milk
Pinch soda
4 bananas

Process: Scald milk with soda; to the well beaten yolks, add sugar, and cornstarch, previously dissolved in a little milk; add egg mixture to scalded hot milk and stir to a smooth custard. Flavor with 1 teaspoon vanilla. Slice bananas into bottom of deep pudding dish, and pour over these the custard. Make meringue of whites and 3 additional tablespoons sugar; heap upon top of custard and bake. Serve very cold with whipped cream.

Mrs. Byron Patton Harrison, Gulfport, Miss.

Berry Pudding

1 cup sugar
½ cup butter
3 eggs, separated
1 cup milk
2 cups flour
1½ teaspoons Royal B. Powder
3 cups blackberries or huckleberries

Process: Sift flour with baking powder. Mix in order given; add whites just before berries are added.

Lucinda Thomas, San Kitts, Barbadoes Islands.

Biscuit Pudding

1 cup sugar
1 heaping tablespoon butter
1 cup biscuit or bread crumbs
4 eggs, separated
2 cups milk
½ teaspoon vanilla
½ teaspoon lemon
½ cup raisins

Process: Soak bread crumbs in half the milk for an hour or two. Cream butter and sugar and mix ingredients in order given. Turn into a buttered baking dish and bake until pudding begins to thicken then stir in flavoring and raisins and return to oven. When pudding is "set," cover with meringue made of 4 whites and 4 tablespoons sugar. Brown in quick oven. A layer of jelly may be spread over the top before it is covered with meringue.

Mrs. Bailey Talbot, Troy, Ala.

Bishop Whipple Pudding

2 eggs, not separated
½ cup sugar
⅔ cup flour
1 teaspoon Royal B. Powder
1 cup chopped nuts
1 cup chopped dates.

Process: Mix as for cake and bake in biscuit pan. Serve with Brown Sugar Sauce.

Caroline Haralson, Montgomery, Ala.

Canadian Pudding

6 medium apples
4 tablespoons sugar
2 tablespoons butter
1 scant cup sugar
2 cups flour
2 eggs
1 cup milk
2 teaspoons Royal B. Powder

Process: Slice apples, sprinkle with 4 tablespoons sugar, cover with water, and boil until tender. Arrange in bottom of pudding dish. Cream butter and sugar, add eggs well beaten, flour with which baking powder has been sifted, and milk. Pour over apples, bake and serve immediately. It should not be placed in stove until about time to serve dinner.

Mrs. W. H. Hubbard, Montgomery, Ala.

Caramel Pudding

1 egg
1 cup hot milk
3 rounded tablespoons flour
1 cup brown sugar
1 heaping tablespoon butter
½ cup nuts

Process: Mix butter and 1 cup brown sugar, or ½ cup brown and ½ cup white sugar, and melt until it is a brown liquid; add to boiling milk and cook until smooth. Add flour to eggs and beat until very light. Pour over them the boiling mixture and cook until quite thick. Add nuts and flavor with vanilla. Serve cold or warm, with whipped cream.

Mrs. Will Barron Yates, Richmond, Mo.

Caramel Pudding

2 cups brown sugar
1 quart milk
5 eggs, well beaten
1 teaspoon vanilla

Process: Melt sugar in hot dry frying pan until it is a smooth syrup. Pour milk into baking dish, flavor with vanilla, add eggs well beaten and the melted sugar. Set into pan of water and bake in moderate oven for one hour. Serve cold with whipped cream. The sugar will harden when added to cold milk, but will dissolve again while baking.

Mrs. Edwin B. Sherzer, Pres. St. Louis Chap. U. D. C., Mo.

Chocolate Pudding

3 or 4 slices stale bread
2 eggs
1 cup sugar
1 quart sweet milk
2 tablespoons grated chocolate, melted

Process: Crumble bread and cover with milk, using additional milk for that purpose. Let soak 2 hours, add well-beaten eggs, 1 quart milk, sugar, a little salt, and chocolate. Bake and serve with—

Hard Sauce

1 cup sugar
½ cup butter
1 egg, well beaten
1 tablespoon boiling water

Mix in order given and flavor.

Anne Bachman Hyde, ex-Historian, Gen. U. D. C., Chattanooga, Tenn.

Chocolate Pudding

4 cups milk
4 tablespoons cornstrach
4 tablespoons sugar
3 tablespoons chocolate
1 teaspoon vanilla
¼ teaspoon salt

Process: Mix cornstarch to smooth paste in small portion of cold milk. Scald the remainder of milk; add ingredients in order given, and cook 20 to 30 minutes in double-boiler, stirring constantly. When thick, pour into bowl and serve cold, with whipped cream.

Chocolate Pudding

1 pint milk
1 cup sugar
7 tbs. grated bread crumbs
7 tbs. grated chocolate
Yolks 3 eggs
1 egg

Process: Beat yolks and egg with sugar. Melt chocolate. Scald the milk and add melted chocolate and bread crumbs. Pour over eggs and sugar. Flavor with vanilla or cinnamon, and bake slowly. about an hour. When cold, cover with meringue made of 3 whites and 3 tablespoons sugar and brown.

Mrs. Gustavus Werber, Washington, D. C.

Chocolate Pudding

2 cups brown sugar
5 tbs. grated bread crumbs
5 tbs. grated chocolate
1 quart hot milk
4 eggs, separated
4 tbs. white sugar

Process: Mix first 3 ingredients, add to hot milk and cook to the consistency of mush. When partially cooled, add yolks well beaten. Pour into pudding dish and set into oven until it "sets," then cover with meringue made of whites and 4 tablespoons sugar. Brown quickly. Serve cold with whipped cream.

Mrs. W. E. R. Byrne, First V. Pres. Gen., U. D. C., Charleston, W. Va.

Chocolate Bread Pudding

1 cup grated bread crumbs
2 cups scalded milk
1 egg
1 square Baker's Chocolate
⅓ cup sugar
¼ cup nuts

Process: Grate chocolate and melt with sugar and ½ cup milk. Soak crumbs in remainder of milk 30 minutes, add chocolate, a pinch of salt, ½ teaspoon vanilla, egg slightly beaten, and nuts. Pour into buttered pudding dish and bake an hour in moderate oven. Serve hot with Hard Sauce.

Anita Taylor, New York, N. Y.

Chocolate Pudding

½ cup butter
½ cup powdered sugar
½ cup grated chocolate
⅔ cup flour
¼ cup milk
¼ teaspoon soda
2 eggs, separated

Process: Melt chocolate and mix as cake. Bake in pan with tube and serve with Chocolate Sauce made of:

2 squares Baker's Chocolate
½ cup milk
1 tablespoon butter
½ cup powdered sugar

Mix and boil until quite thick. When ready to serve, pour sauce over pudding and fill hole with whipped cream.

Mrs. Chas. Martin, Jacksonville, Ala.

Steamed Chocolate Pudding

1 cup sugar
½ cup butter
2 eggs
1 cup milk
2 teaspoons Royal B. Powder
2 cups flour
2 squares Maillard's Chocolate
1 teaspoon vanilla

Process: Grate chocolate and melt on stove with half of milk and set aside to cool. Mix in order given. Steam for two and a half hours in well greased mold. Serve with Chocolate Sauce No. 2.

Elizabeth B. Bashinsky, Troy, Ala.

Cocoanut Pudding

1 grated cocoanut
½ cup sugar
1 teaspoon rosewater
4 eggs

Process: Mix cocoanut, sugar, and cocoanut milk, and cook, stirring constantly. Remove, add eggs well beaten, and rosewater. Pour into baking dish, sprinkle cinnamon over top, and brown.

Mrs. Gustavus Werber, Washington, D. C.

Cottage Pudding

My Mother, Mrs. Ella H. Brock's Recipe

1 egg
¾ cup sugar
2 tablespoons melted cottolene
1 cup milk
2 heaping cups flour
2 teaspoons Royal Baking Powder
½ teaspoon salt

Process: Sift together three times, the flour, baking powder and salt, and mix in order given. Flavor with vanilla. Bake in shallow pan 30 minutes and serve with sauce, or bake in two layers and spread jelly between.

Julia H. Brock, Troy, Ala.

Creole Pudding

Yolks 5 eggs, 1 cup sugar
1 cup rolled cake crumbs
1 cup broken pecans
1 cup chopped raisins
3 tablespoons butter
1 cup whiskey or wine

Process: Cream butter and sugar; add yolks well beaten and other ingredients, in order given. Bake until "set" and serve with whipped cream.

Mrs. W. Haldeman Esmott, Louisville, Ky.

Baked Custards

Yolks 6 eggs
Whites 3 eggs
1 quart rich milk
1 cup sugar

Process: Beat eggs until very light; add sugar and pour scalded milk over egg mixture. Flavor with vanilla. Beat until very light and pour into cups or baking dish, set into pan of cold water and place within oven. When water boils, custards are done.

Mrs. G. G. Bright, Washington, D. C.

Date Pudding

2 eggs
¾ cup snowdrift
½ cup sugar
1 teaspoon Royal B. Powder
1 cup flour
½ cup nuts, 1 cup dates

Process: Mix as for cake; bake in biscuit pan. When done, turn out and pour over it the juice of a lemon. Serve with whipped cream.

Mrs. J. A. Brantley, Troy, Ala.

Date Pudding

2 eggs
1 cup powdered sugar
1 cup dates, chopped
1 cup nuts, chopped
2 tablespoons flour
1 teaspoon Royal B. Powder

Process: Beat eggs until very light, adding sugar gradually. Add flour sifted with baking powder, dates and nuts, chopped very fine. Bake about 45 minutes. Serve cold with whipped cream.

Virginia Johnson, Statesville, N. C.

Date Pudding

1 pound dates
½ pound pecan meats
Whites 11 eggs
1 pound sugar

Process: Chop and mix dates and nuts. Beat whites very stiff, add sugar gradually and continue to beat. Add 1 tablespoon vanilla and fold in fruit. Put into baking dish and brown in oven.

Mrs. L. D. Kirby, Sewanee, Tenn.

Date Pudding

Yolks 4 eggs, well beaten
1 cup sugar
1 cup nuts
1 package dates
Whites 4 eggs, well beaten
1 teaspoon vanilla
1 teaspoon Royal B. Powder in
4 tablespoons flour

Process: Mix in order given. Bake in stove pan and serve cold, with whipped cream.

Miss Armida Moses, Sumter, S. C.

Date Pudding

2 eggs, separated
1 tablespoon sugar
2 tablespoons flour
1 teaspoon vanilla
1 box dates
1 cup pecans

Mrs. Verner Ordway, Anniston, Ala.

Delmonico Pudding

1 pint hot milk
Yolks 2 eggs
2 tablespoons sugar
1¼ tablespoons cornstarch

Process: Mix all materials and cook until thick. Add 1 teaspoon vanilla. Make a meringue of the whites and 2 tablespoons sugar. Bake. Keep in refrigerator several hours and serve with whipped cream.

Mrs. Clifford Lanier, Montgomery, Ala.

Dixie Pudding

1 heaping cup suet
1 cup molasses
2 teaspoons soda in
1 cup sour milk or
2 teaspoons Royal B. Powder
1 cup sweet milk
2½ cups sifted flour
½ cup currants
1 cup raisins
½ teaspoon cinnamon
½ teaspoon ginger
¼ teaspoon each, cloves and nutmeg

Process: Sift together all dry ingredients Chop suet very fine and mix in order given. Put into a bag and tie with cord, allowing space for pudding to swell. Place a bowl or saucer under it to prevent sticking, and boil 4 hours. Serve with Hard Sauce. If not for immediate use, it must be re-steamed.

Mrs. Frank M. Tench, Staten Island, N. Y.

Dixie Pudding

1 cup sugar
2 tablespoons butter
1 cup grated bread crumbs
2 cups milk
3 eggs
1 cup fig or peach preserves

Process: Soak bread crumbs in half of milk for an hour or more; then mix ingredients, in order given. Bake and serve with sauce.

Mrs. S. A. Caffee.

Egg White Pudding

Whites 4 eggs
6 level tablespoons sugar

Process: Beat whites until very stiff and very dry and shake in sugar, from tablespoon, beating constantly; add 1 teaspoon vanilla. Previously prepare a greased mold, sprinkle with sugar and shake out any surplus sugar. Pour whites into mold and steam 30 minutes. Keep a weight on top of mold and if it is set into water, do not let water actually boil. Serve with Caramel Sauce No. 1.

Elise Maertz Mulhouse, Alsace, France.

Fig Pudding

1 cup butter
2½ cups sugar
¾ pound grated bread
4 eggs, separated
Pinch of salt
1 cup milk
1 teaspoon cinnamon
¼ teaspoon soda
¼ teaspoon mace
1 pound figs, chopped fine

Process: Mix in order given. Boil or steam 2 hours and serve with Boiled Sauce.

Miss Armida Moses, Sumter, S. C.

Fig Pudding

2 cups sugar
½ cup butter
Yolks 3 eggs
1 teaspoon spices
½ cup sweet milk
4 cups grated bread
Whites 3 eggs
1 pound figs, chopped fine

Process: Mix bread crumbs and figs. Cream butter and sugar and add other ingredients, in order given. Put into a greased pan with top or plate over it, or into two baking powder cans, and steam three hours. Serve hot or cold, with whipped cream.

Mrs. A. G. Storey, Talladega, Ala.

Steamed Fruit Pudding

3 eggs, separated
½ cup butter
½ cup sugar
1¾ cups flour
¼ cup sweet milk
1½ teaspoons Royal B. Powder
½ pound figs or raisins
1 teaspoon vanilla

Process: Sift flour with baking powder three times. Cream butter and sugar, add yolks, flour, milk, vanilla, whites, and fruit chopped and floured, in order given. Butter a fancy mold and line with sifted, toasted bread crumbs. Pour in batter and cover with greased top of mold. Place within covered steamer over boiling water and steam for two and a half hours, without moving boiler. Canned red cherries or huckleberries, from which juice has been drained, may be used instead of dried figs or raisins. Serve with Pudding Sauce No. 2.

(Mrs. L. M.) Elizabeth B. Bashinsky, Troy, Ala.

Steamed Fruit Pudding

⅔ cup butter
⅔ cup Alaga Syrup
2½ cups flour
2 eggs, separated
1½ teaspoons soda in
1 cup buttermilk
½ teaspoon cloves
1 teaspoon cinnamon
½ teaspoon nutmeg
1 cup raisins
½ cup citron (optional)
½ cup pecans

Process: Mix in order given, as in cake. Flour fruits. Fill well greased mold two-thirds full and steam 3 hours. Serve with sauce.

(Mrs. L. M.) Elizabeth B. Bashinsky, Troy, Ala.

Huckleberry Pudding

3 tablespoons butter
¾ cup sugar
1 egg, 2 cups flour
1 cup sweet milk
2 teaspoons cream of tartar
1 teaspoon soda

Process: Cream butter and sugar, add egg well beaten, 1 cup flour, ½ cup milk, 1 cup flour with which cream of tartar and soda have been sifted and ½ cup milk. Fill a deep pudding pan ⅔ full huckleberries; over them pour batter and bake very slowly. Serve with sauce; other berries may be used in same way.

Mrs. J. T. Comer, Midway, Ala.

Ginger Pudding

1 cup sugar
2 tablespoons butter
1 cup Alaga syrup
3 eggs
½ teaspoon soda in
¾ cup buttermilk
1 teaspoon Royal B. Powder
3½ cups flour
2 tablespoons ginger

Process: Mix in order given. Bake or steam; serve with Ginger Sauce.

Mrs. Alex Allen, Dixon Spring, Tenn.

Ginger Pudding

2 eggs, separated
½ cup butter
½ cup sugar
1 cup Alaga syrup
3 cups flour
½ teaspoon soda in
½ cup buttermilk
1 teaspoon cloves
1 tablespoon ginger

(Mrs. L. M.) Elizabeth B. Bashinsky, Troy, Ala.

Ginger Pudding

1 cup sugar
1 cup butter
1 cup molasses
3½ cups flour
3 eggs
1 teaspoon soda in
1 cup buttermilk
1 heaping teaspoon ginger

Mrs. Frank Chenault, Castalian Springs, Tenn.

Steamed Ginger Pudding

½ cup New Orleans or Sorghum molasses
½ cup water
1 teaspoon ginger
⅓ cup butter or
½ cup suet with salt
½ teaspoon soda
Flour

Process: Mix as in cake. Add fruits and nuts, if desired. Use sufficient flour to make consistency of cake batter. Steam one and a half hours and serve with Caramel Sauce No. 1.

Mrs. Nathan Corder, Corder, Mo.

Jam Pudding

3 eggs, separated
1 cup sugar, 1 cup jam
½ cup butter
2 cups flour
1 teaspoon soda in
3 teaspoons buttermilk
1 teaspoon cinnamon
1 teaspoon nutmeg

Process: Mix in order given, adding well beaten whites last. Steam or bake.

Mrs. S. T. Clark, Nashville, Tenn.

Jeff Davis Pudding

1 cup suet, chopped
1 cup molasses
1 teaspoon soda
1 cup sour milk
3 cups flour
1 cup currants
1 cup raisins
½ cup citron
1 teaspoon each, cinnamon, cloves, and spice

Steam from 2 to 3 hours. Serve with sauce.

Mrs. Nancy Cabell Naret, New York, N. Y.

Kenilworth Pudding

1 cup each, chopped apples, chopped raisins, sugar, milk, and bread crumbs; 1 teaspoon each, butter and cinnamon; 2 eggs.

Process. Soak bread in milk. Cream butter and sugar. Add well beaten eggs and other ingredients. Bake in greased dish 30 minutes. Serve with hard sauce.

Mrs. Gilbert Taylor, Jacksonville, Fla.

Kiss Pudding

4 eggs, separated
1 pint sweet milk
2 level tablespoons cornstrach
1 cup sugar

Process: Beat yolks until very light, gradually adding sugar sifted with cornstarch; add milk, pour into double-boiler and stir constantly until thick. Pour into pudding-pan and cover with fruit or preserves, and then with meringue made of 4 whites and 4 tablespoons sugar. Fruit may be omitted.

Mrs. Dan Smith, Birmingham, Ala.

Lemon Meringue Pudding

1 quart milk
2 cups grated bread crumbs
4 eggs, separated
½ cup butter
1 cup sugar
1 lemon, juice and rind

Process: Cream butter and sugar; add yolks well beaten, lemon juice and rind, and last, the bread crumbs with milk slightly hot, poured over them. Bake in buttered dish. When done, cover with meringue made of the whites and 4 tablespoons sugar. Brown.

Mrs. Gustavus Werber, Washington, D. C.

Macaroon Pudding

4 eggs, separated
1 cup sugar
2 tablespoons cornstarch
1 quart scalded milk
½ pound macaroons
1 teaspoon vanilla
½ teaspoon lemon
Wine glass whiskey or wine

Process: Sift sugar with cornstarch and add to well beaten yolks. Add yolks to hot milk and stir until it is a thick custard. Add other ingredients in order given.; beat well and pour into a pudding dish. Cover with meringue made of 4 stiffly beaten whites and 4 tablespoons sugar, added gradually. Brown quickly.

Mrs. S. O. Williams, Dothan, Ala.

Macaroon Pudding

Yolks 2 eggs
1 heaping tablespoon cornstarch
12 macaroons
½ cup sugar
1 pint milk, scalded

Process: Sift sugar with cornstarch and add gradually to well beaten yolks. Add hot milk slowly and cook in double-boiler until very thick. Add 1 teaspoon vanilla and crumbled macaroons. Pour into baking dish, cover with meringue, and brown. Will serve six.

Mrs. B. A. Owens, Jackson, Tenn.

Macaroon—Paradise Pudding

Make custard as above. Arrange layers of macaroons and fruit, —pineapple, oranges, apricots, cut into pieces, and cocoanut, if desired. Pour custard over each layer and over the top. Serve with whipped cream, sweetened and flavored.

Mrs. B. A. Owens, Jackson, Tenn.

Marshmallow Pudding

2 cups sweet milk
4 eggs, separated
8 tablespoons sugar
1 tablespoon flour

Process: Scald milk in double-boiler. Mix sugar and flour and add gradually to well beaten yolks. Add yolks to hot milk and cook until thick. When thickened to the consistency of custard, flavor as desired, and pour into baking dish. Beat whites until dry and stiff and gradually add 4 tablespoons sugar and spread evenly over top. Cover with Marshmallows and brown in a quick oven. Serve hot or cold.

Mrs. W. W. Haralson, Troy, Ala.

One Egg Pudding

1 cup sugar, 1 egg
1 heaping tablespoon butter
1 teaspoon vanilla
2 cups flour
1 teaspoon soda in
1 cup sour milk

Process: Mix ingredients in order given. Serve with Caramel Sauce or currants added to plain sauce, lemon flavored.

Mrs. J. N. Thompson, Hon. Life Pres., Ala. Div. U. D. C., Tuscumbia.

Confederate Plum Pudding

¼ pound butter
¾ pound sugar
1 pound bread crumbs
5 eggs, separated
1 pint milk
1 pound fruit (dried or fresh)
Mace or wine

Process: Soak crumbs in milk. Cream butter with sugar; add yolks well beaten, crumbs, flavoring, whites beaten stiff, and fruit. If dried apples are used, cut fine but do not stew. Steam, boil, or bake and serve with sauce.

Mrs. Walter Crowell, Monroe, N. C.

Plum Pudding

1 pound brown sugar
½ pound butter
½ pound beef suet
¾ pound stale bread crumbs
1 pint milk
1 glass whiskey
8 eggs, separated
2 nutmegs
2 teaspoons Royal B. Powder
¾ pound flour
2 teaspoons mace
1 tablespoon cinnamon
1 pound raisins
1 pound currants
¼ pound citron
Pinch salt
1 pint sherry or any other wine

Process: Flour fruits and mix in order given, adding whites just before the fruits. Put into greased and floured molds or buckets. Cover closely and set into vessel of boiling water. Place something under the mold to prevent it touching bottom of pot. Steam 5 hours. Do not let cease boiling. Keep kettle of boiling water to replenish as it evaporates. Keep a weight on top of mold.

Mrs. R. Morgan, Nashville, Tenn.

English Plum Pudding

Yolks 6 eggs
Whites 4 eggs
2 cups milk
¾ pound sugar
¼ pound grated bread crumbs
1 pound flour
1 pound suet or butter
2 tablespoons nutmeg
1 tablespoon cinnamon
1 wine glass brandy
1 pound raisins
1 pound currants

Process: Cream butter, sugar, and 1 teaspoon salt; add eggs beaten until very light, and the milk alternately with flour, bread crumbs, spice, brandy, and fruits well floured. Boil or steam 5 hours. Can be re-heated when cold, by re-steaming an hour. Will keep for days.

Mrs. Julia L. Bowles, Troy, Ala.

Plum Pudding

1 cup suet
1 cup sugar
1 cup milk
3 cups flour
1 cup raisins
1 cup currants
2 eggs, separated
½ teaspoon salt
1 teaspoon Royal B. Powder
1 teaspoon cinnamon

Process: Mix as for cake. Boil 3 hours. Serve with Hard or Brandy Sauce.

Mrs. M. R. Adams, Statesville, N. C.

Graham Plum Pudding

½ cup butter
½ cup Alaga Syrup
½ cup sweet milk
½ teaspoon soda
1½ cups Graham flour
1 egg, separated
1 cup raisins and citron

Process: Melt butter; add ingredients in order given after dissolving soda in syrup. Pour into greased mold and steam 2½ hours. Serve with Wine Sauce.

Mrs. C. S. McDowell, ex-Pres. Ala. Div. U. D. C., Eufaula, Ala.

Suet Plum Pudding

1 cup suet, chopped fine
1 cup Alaga Syrup
1 teaspoon soda
1 cup sour milk
3½ cups flour
1 egg
2 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
Pinch of salt
1 cup raisins

Process: Mix as for cake. Pour into greased mold, set into vessel of hot water and let boil or steam 3 hours. Serve with Hard or liquid sauce.

Mrs. Raymond Bullock, Ocala, Fla.

Pecan and Prune Puddings

1 pound almond macaroons
Yolk 1 egg
Juice 1 lemon
½ cup sugar
½ cup pecans
Whites 4 eggs

Process: Roll macaroons. Cream yolk and sugar and add ingredients in order given. Bake in pan, in vessel of water, 30 minutes.

Prune Pudding made in the same way, except use 1 cup of sugar and instead of macaroons, substitute 1 pound of prunes, cooked and run through sieve.

Serve with sauce made of 2 yolks with all the confectioners' sugar it will take, and 1 tablespoon whiskey, rum, or sherry.

Mrs. M. R. Bashford, Paris, France.

Prune Pudding

1 pound prunes after being stewed and cut
1 pint flour
½ cup butter
1 cup sugar
¼ cup molasses
2 eggs
½ teaspoon soda in ¼ cup butter milk
Spice to taste

Process: Steam 3 hours in melon mold, and serve with Pudding Sauce No. 1.

Mrs. Chas. S. Thomas, Denver, Colo.

Prune Pudding

Whites 6 eggs
40 seeded prunes
1 cup sugar
½ teaspoon cinnamon

Process: Seed prunes and cover seeds and prunes with water; boil until tender and water is absorbed. Run through colander; when cold, add sugar, cinnamon, and 1 teaspoon of vanilla and beat well. Fold in whites beaten stiff and dry. Pour into greased pudding mold and steam 2½ hours.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Simple Pudding

1 cup sugar
2 heaping tablespoons butter
3 eggs, separated
1 teaspoon vanilla
2 teaspoons Royal Baking Powder in
2 cups flour
½ cup milk

Serve with Wine Sauce, page 169.

Elizabeth B. Bashinsky, Troy, Ala.

Snowball Pudding

1 cup sugar
½ cup butter
½ cup milk
3½ teaspoons Royal B. Powder
2¼ cups flour
Whites 4 eggs

Process: Mix in order given. Steam 35 minutes in buttered cups and serve with berry sauce or with a preserved fruit.

Mrs. C. H. Alexander, Birmingham, Ala.

Sunderland Pudding

6 eggs
1 pint milk
3 heaping tablespoons flour
Pinch of salt

Process: Beat yolks well; add flour, salt, and milk, very gradually, then the stiffly beaten whites. Bake in moderate oven until firm. Serve with Boiled Sauce, page 165.

Mrs. J. F. Comer, Midway, Ala.

Tapioca Pudding

1 cup tapioca
2 pints sweet milk
1½ cups sugar
6 eggs, separated
½ teaspoon salt
½ teaspoon nutmeg

Process: Wash tapioca through several waters and soak for 3 hours in just enough warm water to cover. Drain and pour over the milk; add yolks well beaten and other ingredients. Cook until thick. Add teaspoon vanilla and pour into baking dish. Bake about 10 minutes. Make a meringue of the whites with 6 tablespoons sugar and brown. Serve with a sauce.

Mrs. Jas. T. Ellyson, Richmond, Va.

Tipsy Pudding

5 eggs, separated
½ pound sugar
¼ pound flour
Juice 1 lemon

Process: Sift flour three times. Beat yolks and sugar until very light, add well beaten whites by slowly folding in and not beating. Sift flour into batter, turning it under slowly and not beating. Bake in two layers. When cold, spread fruit jelly between layers and blanched almonds over the top. Serve with a cold, thick boiled custard made of 3 eggs, 3 cups milk, 5 tablespoons sugar, highly flavored with wine,—sherry preferred. Pour custard over each slice as served.

Mrs. William H. Martin, Norfolk, Va.

Tipsy Pudding

Yolks 5 eggs
1 scant cup sugar
Pinch salt
1 quart scalded milk
1 tablespoon cornstarch
Sponge cake and sherry

Process: Sift sugar with cornstarch and beat into well beaten yolks. Gradually add hot milk. Cook until thick; stirring constantly. Add teaspoon vanilla and set aside to cool. Line pudding dish with sponge cake or lady fingers, dipped into sherry. Pour over them the custard. Cover with meringue made of the whites and 5 tablespoons sugar. Brown.

Mrs. Lalla Forman, Attalla, Ala.

Vevay Pudding

1 cup N. O. Molasses
¼ cup butter
2 cups sifted flour
1 teaspoon cloves
1 teaspoon soda in
1 cup sweet milk
1 teaspoon cinnamon
Salt

Process: Mix in order given and steam 3 hours in a greased mold. Serve with

Vanilla Sauce

1 cup powdered sugar
½ cup butter
1 egg, well beaten
1 tablespoon vanilla

Process: Cream butter and sugar, add egg and vanilla. Just before serving, add 2 tablespoons boiling water.

Mrs. King

PUDDING SAUCES

Boiled Sauce

2 cups sugar
½ cup butter
½ teaspoon nutmeg
Boiling water to cover

Process: Mix and boil until thick.

Elizabeth B. Bashinsky, Troy, Ala.

Brown Sugar Sauce

4 tablespoons cream, ¼ cup butter, 2 cups brown sugar, vanilla

Process: Cream butter, add sugar and the cream; cook over hot water and stir until thick. Thin with cream, if necessary.

Mrs. Jas. Haralson, Montgomery, Ala.

Caramel Sauce No. 1

1 cup sugar
½ cup butter
1 pint boiling water
1 teaspoon flour
½ teaspoon spices

Process: Mix sugar and butter, and brown; add boiling water and cook until smooth. Dissolve flour in cold water and add to thicken. Flavor with ½ teaspoon any preferred spices or with vanilla.

Caramel Sauce No. 2

1 cup sugar
¾ cup boiling water
1 teaspoon butter
Yolks 4 eggs
1 heaping teaspoon flour
¾ cup sweet milk

Process: Add butter to sugar and caramelize until it is a brown liquid, stirring frequently to prevent burning. Add boiling water to brown liquid and cook until smooth. Beat yolks until very light, add flour dssolved in a little cold milk, and the remaining milk. Pour over this the hot syrup, and cook until thick, stirring constantly.

Elise Maertz, Mulhouse, Alsace, France.

Caramel Sauce de Luxe

4 cups sugar
2 cups boiling water
1 cup milk
2 tablespoons butter

Process: Put 2 cups sugar into iron skillet, add water and simmer until thick. Put into sauce-pan 2 cups sugar, milk, and butter and cook until it forms a soft ball in water. Add boiling sugar to mixture and cook slowly in double-boiler until of right consistency. Serve with puddings or in cream. When served with ice cream, add chopped almonds.

Dana Gatchell, Auburn, Ala.

Chocolate Sauce No. 1

1 cup sugar
1½ oz. chocolate, grated
1 cup milk
1 heaping tablespoon butter

Process: Mix all ingredients and cook slowly in double-boiler for about 2 hours. Flavor with 1 teaspoon vanilla.

Mrs. M. R. Bashford, Paris, France.

Chocolate Sauce No. 2

1 cup hot water
½ cup cold water
1 cup sugar
1 heaping tablespoon butter
1½ oz. Maillard's sweet chocolate
1 teaspoon cornstarch

Process: Dissolve cornstarch in cold water. Add hot water, sugar, butter, and grated chocolate. Cook a few minutes; add 1 teaspoon vanilla and serve hot. Delicious with puddings and plain ice cream.

Elizabeth B. Bashinsky, Troy, Ala.

Hot Chocolate Sauce for Ice Cream

2 squares chocolate
1 level tablespoon cornstarch
1 teaspoon vanilla
½ cup milk
1 cup water, ½ cup sugar
Pinch salt

Process: Melt chocolate over hot water, add cornstarch and milk. Boil water and sugar 5 minutes and add to chocolate. Add salt and vanilla and boil 5 minutes. Keep hot over boiling water. Pour little over each portion of cream.

Mrs. R. P. Anderson, Selma, Ala.

Chocolate Sauce

1 cup sugar
2 tablespoons cocoa
1 heaping tablespoon flour
1 cup boiling water

Process: Mix in order given and cook until thick.

Mrs. F. Byrne, Selma, Ala.

Chocolate Sauce

4 oz. cholocate, melted
½ cup sugar
½ cup water
½ cup cream

Process: Boil sugar and water 5 minutes. When cool, stir in melted chocolate, ½ teaspoon vanilla and let stand in double-boiler. Just before serving, add cream.

Mrs. B. VanMeegan, Washington, D. C.

Chocolate Caramel Sauce

1 cup cream
1½ cups pulverized sugar
¼ pound Baker's Chocolate
Vanilla or sherry

Process: Melt chocolate over hot water, mix all ingredients, except vanilla, and boil 15 minutes. Flavor with vanilla or tablespoon sherry, and serve hot.

Mlle. Dunton, New York, N. Y.

Foaming Sauce

1 cup butter
2 cups powdered sugar
Whites 2 eggs
¼ cup boiling water
5 tablespoons wine or 3 of brandy

Process: Cream butter, add sugar and beat; add unbeaten whites separately and beat well. Add wine, and when smooth, the boiling water. Place mixing bowl into a vessel of hot water and stir 2 or 3 minutes, until smooth and frothy.

Mary E. Burford, Ocala, Fla.

Ginger Sauce

My Sister, Fannie Allen's Recipe

¾ cup butter
1 teaspoon ginger
¾ cup sugar
Hot water to cover
Boil until thick

Mrs. Frank Chenault, Castalian Springs, Tenn.

Hard Sauce

Beat ½ cup butter with 1 cup powdered sugar until light and creamy. Add sherry or brandy to taste. Heap in a dish and grate nutmeg over top.

Miss Anita Taylor, New York, N. Y.

Hard Sauce for Plum Puddings

4 level tablespoons butter
2 tablespoons boiling water
4 tablespoons nut meats
1 cup powdered sugar

Process: Cream butter with sifted powdered sugar, add water and ½ teaspoon vanilla, beat 3 minutes; add nuts chopped very fine, form into a roll or cake, place within refrigerator until hard and firm, then cut into slices and arrange upon top of pudding.

One Egg Sauce

1 egg
1½ cups brown or white sugar
½ cup cream
2 tablespoons butter
2 tablespoons flour

Process: Beat yolk and white separately and then mix. Add other ingredients and cook in double-boiler until it thickens. Flavor.

Minnie Rowland, Tuscumbia, Ala.

Pudding Sauce No. 1

1 cup butter	2 eggs, separated
2 cups sugar	1 wine glass sherry

Process: Cream butter and sugar, add yolks well beaten, wine, and stiffly beaten whites. Stir in double-boiler until hot, but do not let boil.

Mrs. Chas. Thomas, Denver, Colo.

Pudding Sauce No. 2

2 cups sugar	2 cups boiling water
¼ cup butter	1 tablespoon pudding batter

Process: Reserve 1 level tablespoon of any pudding batter, add sugar, butter, and water and cook until thick. Just before removing from fire, add sifted nutmeg, or wine, to flavor.

(Mrs. L. M.) Elizabeth B. Bashinsky, Troy, Ala.

Pudding Sauce

1 cup sugar	1 egg, separated
½ cup butter	1 cup boiling water

1 wine glass wine or brandy

Process: Cream butter with sugar, add yolks and whites well beaten, and boiling water. Just before serving, add wine.

Mrs. Harris Brown, Gallatin, Tenn.

Soft Sauce

1 cup sugar	1⅓ cups boiling water
2 level tablespoons flour	3 tablespoons lemon juice

Process: Sift sugar with flour and ¼ teaspoon salt, add water and cook until it thickens, stirring constantly. Add lemon juice or ½ glass wine and 1 tablespoon melted butter and beat hard 1 minute before serving.

Sauce

1 cup sugar	Yolks 4 eggs
½ cup butter	1 cup cream or milk
Pinch salt	½ wine glass brandy or wine

Process: Cream together sugar and butter; when light and creamy, add well beaten yolks. Stir into this the brandy or wine, salt, and hot cream or rich milk. Beat this mixture well; put it into sauce-pan over fire and stir until it cooks sufficiently to thicken like cream. Be sure that it does not boil.

Strawberry Sauce

2 pounds strawberries, ¾ pound sugar, ½ cup water

Process: Boil sugar and water until it threads and pour slowly over berries which have been mashed through a colander. Serve cold. Garnish with whole berries.

Raspberry or Strawberry Sauce

Boil 1 cup of water with 1 cup of sugar until thick. Add strained juice from fresh or canned berries and boil.

Elise Maertz, Mulhouse, Alsace, France

KNOX GELATINE added to milk increases its Nourishment by about 23%.

Wine Sauce

1 egg
1 heaping tablespoon butter
1 cup sugar
1 teaspoon cornstarch or flour
1 wine glass wine or
1 tablespoon brandy

Process: Cream butter and sugar, add egg well beaten, cornstarch dissolved in little cold water, and 1 cup boiling water. Simmer about 10 minutes, add wine and serve. Nutmeg may be used instead of wine.

Elizabeth B. Bashinsky, Troy, Ala.

DESSERTS

Apple Compote

Peel and core apples. To each pound apples allow ½ pound sugar. Cover sugar with water, heat to boiling, drop in apples and cook until tender, but unbroken. When done, remove carefully to bowl. Dissolve ⅓ box of Knox Gelatine in ½ cup hot water and strain into hot syrup, which should be removed from stove. Pour over apples. Place thin slice of lemon upon each apple and set upon ice to congeal. Serve with boiled custard or with whipped cream.

Mrs. P. H. Boisseau, Danville, Va.

Apple Custard

2 cups hot milk
3 tablespoons sugar
1 tablespoon cornstarch
1 tablespoon powdered sugar
2 eggs, separated
1½ cups grated apple
1 teaspoon lemon extract
Pinch salt

Process: Sift sugar with salt and cornstarch. Beat yolks very light and gradually add sugar and hot milk. Cook until it boils; add apple and lemon. Pour into greased custard cups, cover with meringue made of the whites and 2 additional tablespoons sugar, and bake a delicate brown.

Elizabeth B. Bashinsky, Troy, Ala.

Delmonico Apples

1 cup sugar
¾ cup water
1 quart apples
1 quart peaches, without juice
1 pound macaroons
1 pound almonds

Process: Make syrup of sugar and water; pare and quarter apples, roll macaroons, and chop nuts. Cook apples in syrup until transparent. Drop peaches into syrup for a few minutes. Remove fruit and let it get cold. Arrange in dish in alternate layers, fruit, macaroons, and almonds, until dish is full. Bake 20 minutes and serve with whipped cream.

Mrs. L. G. W. Thorington, Montgomery, Ala.

KNOX GELATINE is economical—one package makes FOUR PINTS of jelly.

Apple Custard

5 apples
4 tablespoons sugar
2 tablespoons butter
Pinch salt
5 eggs, separated
5 tablespoons sugar
3½ cups sweet mlk
1 heaping teaspoon flour

Process: Core and thinly slice apples. Arrange in baking-dish and sprinkle over 4 tablespoons sugar and the butter; cook until tender. Make custard of yolks and other 4 ingredients. Pour over apples; set dish into pan of water and bake. Cover with meringue made of whites beaten very stiff with 5 additional level tablespoons sugar. Brown in quick oven and serve with or without fruit juice.

Mrs. H. W. Thompson, Alexander City, Ala.

Apple Float

1 pint stewed apples
1 cup sugar
Whites 3 eggs
1 teaspoon vanilla

Process: Stew and strain fresh or dried apples; while hot, add sugar. When cold, add stiffly beaten whites of eggs and vanilla.

Mrs. Florence Brannon, Montgomery, Ala.

Apple Float

4 teaspoons cornstarch
4 tablespoons sugar
4 apples, 4 eggs
8 tablespoons sugar
1 cup cream

Process: Boil apples until done, press through colander. Beat whites well, add 8 tablespoons sugar and cold apples, beating constantly. Beat yolks well, add 4 tablespoons sugar sifted with cornstarch; mix thoroughly, add cream and cook yolk mixture until it thickens. Beat until cold and serve with float.

Mrs. James A. Embry, Ashville, Ala.

Apple Surprise

6 apples peeled and cored
1 cup sugar
2 cups flour
½ cup milk
½ cup butter
Yolks 3 eggs
2 teaspoons Royal B. Powder
Whites 3 eggs
3 tablespoons sugar
2 cups whipped cream

Process: Prepare apples as Jellied or Cinnamon Apples, page 39. Be careful not to break apples in boiling. When done, set aside to cool. Make a stiff cake batter by mixing 1 cup sugar, butter, yolks, milk, flour with which baking powder has been sifted three times, and 1 teaspoon vanilla. When done, cut into 4 inch squares and place an apple upon each. Make a meringue of whites of 3 eggs beaten stiff, and 3 tablespoons sugar. Put meringue upon top of each apple and brown. Surround base of each apple with whipped cream, covering pastry and apple with same. Top with Maraschino cherry.

Elizabeth B. Bashinsky, Troy, Ala.

Desserts can be made in a short time with KNOX GELATINE.

Baked Bananas

4 large bananas
Cinnamon, lemon juice
¼ cup sugar
2 tablespoons cornstarch
¾ cup hot milk or water
2 tablespoons butter
2 eggs, salt
2 tablespoons powdered sugar

Process: Peel bananas, divide into eighths. Put into buttered baking dish, sprinkle with little cinnamon and lemon juice. Mix ¼ cup sugar, cornstarch, and salt in sauce-pan, add milk or water, butter, and well beaten yolks. Stir constantly until thick and smooth, then pour over bananas and bake in moderate oven half hour. Cover with meringue made of whites, 2 tablespoons sugar, and 1 teaspoon vanilla. Brown in moderate oven; serve hot or cold.

Banana Flip

5 bananas
½ cup sugar
1 cup cream, whipped
Juice 1½ lemons

Process: Slice bananas thinly into dish in which they are to be served. Cover with sugar and pour over lemon juice. Let stand 2 or 3 hours. When ready to serve, sweeten whipped cream and heap over bananas. Oranges may be used instead of lemons, when less sugar would be needed.

Marjorie Hughes, Chester, England

Cocoanut Custard

1 cocoanut
1 cup sugar
1 pint sweet milk
Whites 4 eggs
½ teaspoon vanilla
Pinch salt

Process: Grate cocoanut and soak in cocoanut milk 30 minutes with sugar. Whip whites until stiff, add sweet milk, vanilla, and salt. Mix with cocoanut and steam in cups until set.

Willie Gillis, Troy, Ala.

Mothers' Baked Custard

5 eggs, not separated
5 level tablespoons sugar
1 teaspoon butter
1 quart sweet milk

Process: Beat eggs well, add other 3 ingredients, a pinch of salt, and 1 teaspoon vanilla. Bake in deep pan set in a larger pan, for 15 minutes, or until custard "trembles" when pan is tapped.

Mrs. R. Y. Porter, Greenville, Ala.

My Mother's Boiled Custard Recipe

Process: To each cup of fresh milk, allow 1 egg and 1 tablespoon sugar. Let milk come to boiling point and add well beaten yolks and sugar. Cook until contents begin to thicken. Strain and while still boiling hot, fold in the well beaten whites of eggs and stir gently until well mixed. Chill thoroughly, add a dash of nutmeg, vanilla or lemon, and serve in tall glasses topped with whipped cream.

Cocoanut cake makes a nice accompaniment for this dessert.

Mrs. H. P. Lucas, Florence, Ala.

Boiled Custard

1 pint milk, 2 eggs separated, 4 tablespoons sugar

Process: Boil milk with sugar, pour upon well beaten eggs and cook in double-boiler until it thickens. Flavor with vanilla or almond extract, or with peel of half lemon cut into strips and boiled with custard. When done, remove peel.

Marjorie Hughes, Chester, England

Boiled Custard

My Mother, Mary Lowe Burford's Recipe

11 level tablespoons sugar
2 quarts hot milk
2 tablespoons whiskey or wine
6 eggs, separated
5 teaspoons cornstarch
1 teaspoon vanilla

Process: Sift cornstarch or flour with sugar and add to well beaten yolks; beat whites, add to yolks and pour over them the scalded milk. Cook until right consistency. When cold, flavor and set upon ice. When very cold, serve in tall stemmed parfait glasses, topped with whipped cream sweetened, and flavored with sherry.

Elizabeth B. Bashinsky, Troy, Ala.

Bisque Tortoni

1 cup hot milk
Yolks 2 eggs
½ cup sugar
Vanilla or almond extract
1 tablespoon Knox Gelatine
2 tablespoons milk
1 cup cream, whipped
Macaroon crumbs

Process: Soak gelatine in 2 tablespoons cold milk. Beat eggs and sugar, pour hot milk over eggs and cook until it begins to thicken, stirring constantly. Add gelatine and stir. Flavor, strain, and set away to cool. Add whipped cream and beat well; sprinkle macaroon crumbs over top and set upon ice to congeal

Mrs. Wallace Cater, Anniston, Ala.

Charlotte Russe No. 1

1 pint cream
1 pint hot milk
Yolks 4 eggs
½ cup sugar
1 tablespoon Knox Gelatine
1 teaspoon vanilla
2 tablespoons sherry
6 macaroons or nuts

Process: Beat yolks very light with sugar; add hot milk and place upon stove until eggs are cooked, but not thickened like custard. Add gelatine previously soaked an hour in ½ cup cold water. When gelatine is dissolved, remove from fire, add sherry or vanilla and let cool. When mixture begins to solidify, add whipped cream, and macaroons crushed fine, or nuts, if desired. Line dish with lady fingers and pour in the custard. Before serving, top off with whipped cream to which the stiffly beaten whites of 1 or 2 eggs have been added. Garnish with Maraschino cherries.

Mrs. Percy V. Pennybacker, ex-Pres. G. F. W. C., Austin, Texas.

Try the KNOX GELATINE recipes found in this book.

Charlotte Russe No. 2

My Mother, Mrs. Ida R. Boyd's Recipe

6 eggs, separated
1 cup sugar
1 quart cream, whipped
1 envelope Knox Gelatine

Process: Beat yolks, add sugar and beat until very light. Beat whites, add to whipped cream, then beat into the yolks. Add gelatine, previously soaked in ⅔ cup cold water and dissolved in vessel of hot water. Flavor as desired. Set upon ice to congeal.

Margaret Boyd, Troy, Ala.

Charlotte Russe No. 3

1 cup sugar
3 eggs, separated
1 teaspoon Knox Gelatine
1 pint cream, whipped
Vanilla or sherry

Process: Beat half the sugar with yolks until very light. Whip cream and add ½ cup sugar; mix cream and yolks, add stiffly beaten whites. Soak gelatine in 2 tablespoons cold water, dissolve over hot water and add to the mixture with flavoring, beating all the time. If weather is warm, use 1½ teaspoons gelatine. Pour into wet mold and set upon ice.

Mrs. L. J. Haley, Birmingham, Ala.

Charlotte Russe No. 4

1 quart double cream, whipped
½ box Knox Gelatine
8 level tablespoons sugar
Whites 5 eggs
Yolks 3 eggs
1 tablespoon vanilla

Process: Mix as in Charlotte No. 2.

Mrs. John Weedon, Florence, Ala.

Charlotte Russe No. 5

1 pint sweet milk
1 envelope Knox Gelatine
1 pint cream, whipped
1 cup sugar, 3 eggs

Process: Dissolve gelatine in milk and bring almost to boiling point. Pour this over yolks well beaten with sugar. Beat whites and mix with whipped cream. When custard is cold, pour into cream mixture. Flavor as desired and set upon ice.

Mrs. Lucy Finley, N. Wilkesboro, N. C.

White Charlotte

1 envelope Knox Gelatine
1 cup cold water
1 pint sweet milk
1½ cups sugar
1 pint whipped cream
Whites 6 eggs, well beaten

Process: Soak gelatine in water. Add sugar to milk and bring to boiling point; add gelatine. When partially congealed, add cream and whites. Flavor to taste. Do not use acid that comes with gelatine, since it will curdle milk.

Mrs. J. P. Wood, Jr., Troy, Ala.

White Charlotte Russe

1 pint cream, whipped
Whites 4 eggs
1 cup sweet milk
½ cup sugar
1½ teaspoons Knox Gelatine
Vanilla

Process: Whip cream, add sugar, whites stiffly beaten, flavoring, and gelatine previously soaked in 1 tablespoon water and dissolved in warm milk on stove. Do not add gelatine until cold. Set into vessel of ice and whip until it begins to solidify. Pour into mold and set upon ice. Garnish with crystallized fruit and serve with whipped cream.

Elizabeth B. Bashinsky, Troy, Ala.

Charlotte Russe

Whites 4 eggs, well beaten
1 ounce Knox Gelatine
1 quart cream, whipped
1 cup new milk
1 cup sugar
Vanilla or almond extract

Process: Mix eggs, sugar, cream, and flavoring. Add gelatine dissolved in milk, beating lightly to mix it. Set upon ice to congeal.

Mrs. A. A. Campbell, ex-Historian, U. D. C., Wytheville, Va.

Charlotte Russe

¼ box Knox Gelatine
¼ cup cold water
⅓ cup thick cream
⅓ cup powdered sugar
3 cups cream, whipped
1 teaspoon flavoring

Process: Soak gelatine in cold water and dissolve in vessel of hot water. Add ⅓ cup cream, scalded. Add powdered sugar and flavoring. When it begins to thicken, add whipped cream. Line molds with lady fingers, pour in the mixture, and chill.

Mrs. J. Lee Robinson, Gastonia, N. C.

Orange Charlotte Russe

1 pint cream, whipped
Whites 4 eggs
¾ cup sugar
1 heaping tablespoon Knox Gelatine
Juice of 3 and grated rind of 1 orange

Process: Dissolve gelatine in little water and add to orange and sugar and set aside to cool. Whip cream, add whites well beaten, and gelatine mixture. Set bowl into vessel of ice and beat slowly until mixture begins to solidify. Pour into mold and place upon ice.

Mrs. J. B. Morton, Bessemer, Ala.

Orange Charlotte

½ envelope Knox Gelatine
¼ cup cold, ½ cup hot water
1 cup sugar
1 cup orange juice and pulp
2 tablespoons lemon juice
Whites 3 eggs

Process: Mix as Mrs. McAdory's Orange Charlotte.

Mrs. E. V. Baldy, Marion, Ala.

KNOX GELATINE is the one dessert for all appetites.

Orange Charlotte

½ box Knox Gelatine
½ cup cold water
1½ cups boiling water
2 cups sugar
1 cup orange juice and pulp
Whites 6 eggs
Juice 1 lemon

Process: Soak gelatine in cold water 15 minutes; add boiling water and strain. Add sugar, fruit juice, and pulp. When cool, add stiffly beaten whites. Set into vessel of ice and beat until it begins to congeal.

Mrs. W. K. McAdory, Birmingham, Ala.

Orange Charlotte

Yolks 6 eggs
1 heaping cup sugar
3 cups cream, whipped
1 cup milk
Juice 6 oranges
1 envelope Knox Gelatine

Process: Soak gelatine in cold water 15 minutes. Grate rind of 2 oranges upon gelatine. Add sugar to strained juice of oranges. Heat milk and add yolks beaten until very light. Stir the mixture until it begins to thicken and add gelatine. When gelatine is dissolved, set mixture into vessel of ice water and beat until it begins to cool, then add orange juice and sugar. When cold, add whipped cream, pour into mold and place upon ice. When solidified, slice and serve with whipped cream sweetened and flavored.

Mrs. W. C. Fritter, Panama City, Fla.

Chocolate Blanc Mange

1 quart milk
½ cup sugar
2 squares Maillard's Chocolate
6 tablespoons cornstarch

Process: Grate chocolate, add sugar and melt in ½ cup hot water in vessel of hot water. Dissolve cornstarch in ½ cup of the milk. Scald remaining milk, add chocolate and cornstarch and cook until very thick, stirring constantly. When almost cold, pour into individual molds, previously dipped into cold water; set upon ice. Serve with whipped cream.

Elizabeth B. Bashinsky, Troy, Ala.

Cream Delight

1 pint cream, whipped
4 tablespoons sugar
1 teaspoon vanilla
1 tablespoon Knox Gelatine
1 pound marshmallows
1 cup walnuts
⅔ cup Maraschino cherries

Process: Chop last 3 ingredients. Dissolve gelatine in little cold water in vessel of hot water; mix in order given, adding fruits after cream begins to solidify.

Mrs. Tom Adams, Troy, Ala.

See that the name K-N-O-X is on each package of gelatine you buy.

Macaroon Cream

1 pint cream, whipped, 24 macaroons, ¼ pound marshmallows

Process: Roll macaroons very fine, quarter marshmallows and add to cream. Let stand 2 hours. Serve on split lady fingers, arranged in form of a cart wheel or star.

Mrs. Mittie Fite Robertson, Lebanon, Tenn.

Macaroon Cream

1 lb. macaroons, 2 boxes (15c.) marshmallows, 1 pt. whipped cream

Process: Break macaroons and cut marshmallows into pieces. Mix half of cream with ingredients and chill. When serving, put a spoon of cream and cherry upon top of each piece.

Mrs. Annie Young Hickok, St. Louis, Mo.

Marguerite Cream

1 quart milk	1 cup sugar
½ box Knox Gelatine	1 teaspoon vanilla
4 eggs, separated	6 tablespoons wine

Process: Soak gelatine in half of the milk, heat the remainder and add gelatine to dissolve. Make custard of yolks, sugar, and hot milk, and cook until it slightly thickens. Let cool, then add vanilla, wine, and well beaten whites; pour into mold and set upon ice. Decorate with crystallized fruit and serve with whipped cream.

Mrs. Gustavus Werber, Washington, D. C.

Pineapple Cream

1 pint cream, whipped and sweetened to taste	1 can pineapple, chopped 1 cocoanut, grated

Process: Arrange in bowl with alternating layers of pineapple, cream, and cocoanut, repeating until bowl is full, with cocoanut on top. Set on ice to chill.

Mrs. B. B. Ross, ex-Pres. Ala. Div. U. D. C., Auburn, Ala.

Spanish Cream

2 quarts hot milk	8 eggs, separated
2½ cups sugar	1 box Knox Gelatine

Process: Soak gelatine in ½ cup cold water. Add milk and let come to boil in double-boiler. Beat yolks with sugar until very light. Stir into boiling milk and continue stirring and cooking until it thickens. Add stiffly beaten whites and flavor with vanilla. Pour into mold to congeal.

Mrs. S. G. Lang, Sandersville, Ga.

Free cook book offer in each package of KNOX GELATINE.

Cherry Delight

1 box cherry or orange Jello
1 pint boiling water
1 pint whipped cream
Cherries and nuts

Process: Pour boiling water over jello and when nearly cold, whip until stiff. Sweeten cream to taste; flavor with juice from small bottle Maraschino cherries. Chop nuts, halve cherries and add to jello. Pour into mold and set upon ice for 2 hours or longer. Serve with whipped cream.

Mrs. G. G. Britton, Anniston, Ala.

Chocolate Froth

1 pint hot milk
3 eggs, separated
Pinch of salt
¼ to ½ cup powdered cocoa
¾ cup sugar
1 tablespoon cornstarch

Process: Beat yolks with sugar until very light, add hot milk and cocoa dissolved in little hot water. Dissolve salt and cornstarch in little cold water; add to milk and cook until thick, stirring constantly. When thick, remove from stove, add 1 teaspoon vanilla and cool. Pour into individual sherbets and cover with the following icing:

Whites 3 eggs, 1 cup sugar, ½ cup water, pinch salt.

Process: Boil last three ingredients until it threads. Pour over stiffly beaten whites and flavor. Chill thoroughly before serving.

Mrs. Lee Betty, Montgomery, Ala.

Chocolate Mousse

2 squares chocolate
1 cup sugar
½ cup milk
2 cups heavy cream
¾ tablespoon Knox Gelatine
3 tablespoons cold water

Process: Melt cholocate over hot water, add ¼ cup sugar and stir until mixed. Add milk and ½ cup cream slowly. Let remain over hot water until cream is scalded. Add gelatine soaked in water, ¾ cup sugar and 2 teaspoons vanilla. Strain mixture into bowl, set into pan of ice water and stir constantly until mixture thickens, then fold in remaining cream beaten stiff. Pour into mold or baking powder cans, cover with greased paper and tin cover, pack in ice and salt, 3 parts ice and 1 part salt, for 2 hours, Un-mold and serve.

Elizabeth B. Bashinsky, Troy, Ala.

Chocolate Roll

2 eggs
Yolks 4 eggs
1 cup sugar
¼ pound melted chocolate or
6 tablespoons cocoa
Whites 4 eggs, well beaten

Process: Beat together eggs and yolks with sugar, add chocolate or cocoa, 1 teaspoon vanilla and whites. Bake in square or oblong pans, on waxed paper for 12 minutes in moderate oven. Let cool in pan, remove and spread thick with whipped cream. Roll as jelly roll and put into ice box until ready to serve. Slice and top with whipped cream.

Mrs. W. C. Parks, Cincinnati, Ohio.

KNOX SPARKLING GELATINE improves Soups and Gravies.

Chocolate Rolls

6 eggs, separated
½ cup sugar
3 level tablespoons cocoa
Pinch Royal Baking Powder

Process: Beat yolks well, adding sugar gradually, cocoa, baking powder, and 1 teaspoon vanilla. Fold in stiffly beaten whites. Bake 15 minutes in large biscuit pan lined with oil paper. Remove from oven, let sweat 2 or 3 minutes and turn upon oiled paper. Spread thick with whipped cream, and roll like jelly roll. Slice and serve with sauce made of 1 cup milk, 1 cup sugar, 2 tablespoons cocoa, cooked until thick as desired.

Mrs. Ada V. Ratliff, Birmingham, Ala.

Chocolate Soufflé

2 tablespoons butter
2 tablespoons flour
1 cup sugar
2 cups milk
½ square Baker's Chocolate
4 eggs, separated

Process: Melt chocolate and mix first 5 ingredients in order given; add a little cinnamon and boil. Let cool, add yolks well beaten and fold in whites. Pour into pan, set into larger pan of hot water and bake 35 minutes.

Mrs. Cora Young, New York, N. Y.

Chocolate Trifle

⅔ cup sugar
¼ cup boiling water
¼ cup cold water
½ cup hot milk
2 tablespoons Knox Gelatine
3 cups cream, whipped
1 teaspoon vanilla
Nuts and Maraschino cherries
3 squares unsweetened chocolate

Process: Melt chocolate, add boiling water and sugar and stir until smooth. Soak gelatine in cold water, dissolve in milk and add to chocolate. Stir until well mixed, cool, but do not allow to congeal; add vanilla and whipped cream. Reserve sufficient cream to garnish dessert. Turn into individual molds or one large mold, previously dipped into cold water. Chill until congealed, set mold, for an instant, into pan of hot water, then invert over plate on which it is to be served. Garnish with whipped cream, nuts, and cherries. This may be made day before needed. Let remain in molds until about time to serve.

Cream Puffs

12 eggs, unbeaten
2 cups flour
1 cup butter
2 cups water

Process: Measure flour before sifting. Boil butter with water and when boiling, stir in flour and continue stirring until well mixed, or until dough forms a ball. Remove from stove, set into another vessel and let cool, then add 12 eggs, whipping in 2 eggs at once, until there is a stiff batter. Drop by tablespoonsfuls upon greased pan. Do not put closer than 2 inches. Bake thoroughly until hard. Arrange upon large platter and when cool, split open on side and fill with whipped cream or Cream Puff Filling:

KNOX GELATINE is measured ready for use—two envelopes in each package.

Cream Puff Filling

1⅓ cups sweet milk
1½ cups sugar
4 eggs
9 tablespoons flour

Process: Mix thoroughly eggs, sugar, and flour and stir into boiling milk. Continue stirring until it boils, then remove from stove, cool, and flavor with vanilla. Fill puffs and sprinkle with powdered sugar.

Mrs. Henry Seale, Greenville, Ala.

Cream Puffs

Process: 1 cup water and ½ cup butter boiled together. While boiling, stir in 1 cup of flour. Mix well, remove from fire; when cool, add singly 3 unbeaten eggs. Drop into buttered muffin tins and bake 25 minutes,—15 minutes before opening oven.

Cream Filling for Puffs

1 cup hot milk
1 egg
½ cup sugar
½ cup flour

Process: Beat eggs, add sugar and flour and stir in the boiling milk. When cold, flavor with 1 teaspoon vanilla and fill puffs. Melted chocolate or pecans may be added to vary filling.

Mrs. Nancy Cabell West, New York, N. Y.

Cream Puffs

½ cup shortening
1 cup boiling water
2 teaspoons Royal B. Powder
1 cup flour
⅛ teaspoon salt
3 eggs

Process: Heat water and shortening in saucepan until it boils up well; add flour sifted with salt, all at once, and stir vigorously. Remove from fire as soon as mixed. Cool and mix in unbeaten eggs, singly. Add baking powder; mix well and drop by spoonfuls, a half inch apart, upon greased tin. Shape into circular forms with wet spoon. Bake 25 minutes in hot oven. With sharp knife cut slit near bottom of puffs to admit filling and fill with sweetened whipped cream.

Elizabeth Summerlin, Sandersville, Ga.

Cream Puffs with Lemon Sauce

1 cup boiling water
1 tablespoon butter
1 cup flour
3 eggs
1 cup powdered sugar
Juice 1½ lemons

Process: Add butter to cup of boiling water; when melted, mix in flour with fork until perfectly smooth. Whip in rapidly each egg separately, beating well. Allow mixture to cool, then drop by spoonfuls into hot fat. Cook each puff about 15 minutes. Remove and sprinkle each with sugar. Serve with sauce made of lemon juice, 1 cup sugar, and ½ cup boiling water.

Beatrice Van C. Meegan, Washington, D. C.

Ask your grocer for KNOX GELATINE—take no other.

Cherry or Raspberry Puffs

My Mother, Rosa Z. Sacks' Recipe

½ cup sugar
1 tablespoon butter, melted
Yolk 1 egg
1 cup milk
2 teaspoons Royal B. Powder
1 cup flour
White 1 egg
1 pint cherry preserves

Process: Sift baking powder with flour. Beat yolk and sugar until light. Mix in order given. Bake in well greased baking dish or in Pyrex cups. Serve with hard or liquid sauce.

Alline Sacks, Troy, Ala.

Créme Renvérsee

6 blocks cut sugar
2 tablespoons water (about)
Yolks 4 eggs
White 1 egg
1 pint sweet milk
Granulated sugar

Process: Mix sugar with water in mold and brown as for caramel. Make custard of other ingredients; flavor with vanilla. Pour custard into mold with browned sugar, but do not stir. Bake 30 minutes. When cold, turn into crystal bowl and serve with cream. The custard should be sufficiently solid not to mix with the browned sugar.

Princess Troubetzkoy (Amelie Rives), New York, N. Y.

Date Bars

3 eggs, 1 cup sugar
1 cup flour
1 tbs. Royal B. Powder
1 package dates
1 cup nut meats
1 teaspoon vanilla

Process: Chop dates and nuts and use ¼ cup of the flour over them. Sift remaining flour with baking powder. Mix as for cake and bake in biscuit pan. Ice, and when dry, cut into bars.

Mrs. Lowe, Albany, Ga.

Date Roll

3 cups sugar
1 cup milk
2 tablespoons Karo Syrup
1 tablespoon butter
1 box dates and 1 cup nuts, cut fine

Process: Cook first 5 ingredients until soft ball stage. Add nuts and 1 teaspoon vanilla and beat until cold. Roll in cold, wet cloth; slice when very cold.

F. Byrne, Selma, Ala.

Date Roll

3 cups sugar
1 cup sweet milk
1 tablespoon butter
2 cups chopped pecans
1 package Dromedary Dates

Process: Boil sugar, milk, and butter until soft ball stage. Add dates and boil until they are dissolved. Remove from fire, add nuts and beat until creamy. Pour into cloth wrung out of ice water and roll in cloth. When cold, serve in slices.

Mrs. P. W. Boykin, Alexander City, Ala.

KNOX GELATINE comes in two packages—PLAIN and ACIDULATED (Lemon Flavor)

Date Tart

6 eggs
1 scant cup sugar
1 tablespoon flour
1 heaping tsp. R. B. Powder
½ teaspoon cloves
Juice ½ lemon and 1 orange
1 cup pecans
1 cup dates
1 teaspoon each, allspice, cinnamon, nutmeg

Process: Sift spices with flour; chop nuts and dates very fine and add grated rind of 1 lemon. Mix in order given; bake in 2 layers and put together with icing. Make day before using and cover with pan to retain moisture. When ready to use, cover with whipped cream and decorate with cherries.

Mrs. Jas. Haralson, Montgomery, Ala.

Delicious Dessert

4 eggs, separated
1½ cups sugar
7 Uneeda Biscuits
1 teaspoon Royal B. Powder
1 teaspoon vanilla
1 cup chopped pecans

Process: Beat yolks until very light, add sugar, rolled biscuits sifted with baking powder, vanilla, stiffly beaten whites, and pecans. Bake slowly in buttered tins, and serve with whipped cream.

Mrs. J. F. Comer, Eufaula, Ala.

Fruit Fritter Batter

1 cup flour
½ cup milk
2 eggs
1 tablespoon sugar
1 tablespoon oil or melted butter, ½ teaspoon salt
½ teaspoon Royal B. Powder
¼ lemon, grated

Process: Sift together dry ingredients; beat eggs light and add milk to them. Pour upon dry mixture; beat well and add oil or melted butter. Oil is preferable to butter, because it mixes freely with every part of mixture.

Fruit Fritter Batter

1 cup flour
Yolks 2 eggs
1 tablespoon butter
1 tablespoon lemon juice
½ cup water
Whites 2 eggs
1 teaspoon Royal Baking Powder

Process: Mix as for cake.

Elizabeth B. Bashinsky, Troy, Ala.

Apple Fritters

2 apples
1⅓ cups flour
2 teaspoons Royal B. Powder
¼ teaspoon salt
1 egg, well beaten
⅔ cup sweet milk

Process: Peel and chop apples fine. Sift together the dry ingredients, add egg, milk, and apples. Fry in spoonfuls in deep lard and sprinkle with powdered sugar.

Mrs. Howard Jones, Warrenton, N. C.

KNOX GELATINE is GUARANTEED to please or money back.

Apple Fritters

Process: Pare and core 6 large apples, cut into round slices about 1/3 inch thick and put into bowl. Sprinkle over 3 tablespoons sugar, 1/4 grated nutmeg, and juice of 1 lemon. Let stand half hour or longer. 4 tablespoons wine may be substituted for lemon juice. Make Fruit Fritter Batter. Dip slices of apple into it, coating them thoroughly. Lift slices from batter, by passing a fork through the hole, drop into hot fat and cook about 3 minutes. Arrange in circle upon flat dish. Sift powdered sugar over them and serve hot.

Elizabeth B. Bashinsky, Troy, Ala.

Banana Fritters

- 1 cup flour
- 1 cup sweet milk
- 1/2 cup sugar
- 1 heaping teaspoon Royal B. Powder
- 2 eggs, 6 bananas

Process: Make batter of the first 5 ingredients. Peel and slice bananas lengthwise and split each half. Dip each piece into batter and fry in deep, hot Wesson's oil. Remove and sprinkle with sugar, a dash of nutmeg, or any favorite spice, and drain on paper.

Mrs. Lula Voss, Hartford, Ala.

Banana Fritters

Process: Pare 6 bananas; cut each lengthwise, and split each half. Put them into bowl with 2 tablespoons sugar and 3 tablespoons wine, or orange juice, and let stand an hour. Dip into Fruit Fritter Batter, fry, and drain on paper. Serve wth sauce seasoned with wine drained from bananas, and little nutmeg.

Elizabeth B. Bashinsky, Troy, Ala.

Pineapple Fritters

- 1 can sliced pineapple
- 1/2 cup sugar
- 2 eggs, well beaten
- 1 cup flour
- 1 heaping teaspoon Royal Baking Powder

Process: Sift flour with baking powder. Beat eggs, add sugar and flour and mix with milk into rather stiff batter. Dip pineapple into batter and fry in deep, very hot lard or crisco. When brown drain on paper, place upon dish, and sprinkle with powdered sugar. Bananas cut lengthwise into halves, may be used instead of pineapple.

Beatrice Van C. Meegan, Washington, D. C.

Fruit Bouillon

- 3 apples, 6 figs
- 6 apricots
- 1/2 cup raisins
- 1/2 cup walnuts, ground
- 1 pint boiling water
- 1 cup any fruit juice
- Juice 2 oranges, 1 lemon
- 1 pint cold water

Process: Peel, quarter, and core apples, add other fruits and nuts. Pour over boiling water and let simmer 40 minutes; rub through sieve and add other liquids. Chill and serve in tall glasses, with Graham wafers. If desired, top with whipped cream.

The KNOX ACIDULATED package contains Lemon Flavoring

Orange Gelatine

1 envelope Knox Gelatine
½ cup cold water
½ cup boiling water
1 cup sugar
Juice 1 lemon
2½ cups orange juice

Process: Soak gelatine in cold water and dissolve in hot water. Add sugar; when dissolved, add fruit juices; set upon ice to congeal. Serve with whipped cream.

Mary T. Wright, Troy, Ala.

Pineapple Gelatine

Process: Dissolve package of jello according to directions on box and place within ice box to congeal. After it has solidified, whip well with wire eggbeater, add ½ can grated pineapple, continue to beat until thorougly mixed and set upon ice. Serve with whipped cream.

Mrs. L. E. Heath, Douglas, Ga.

Heaven's Delight

4 eggs, 1¼ cups sugar
1¼ pounds bread crumbs
¼ pound pecans
1 package dates
¼ cup milk
2 level teaspoons R. B. Powder

Process: Add sugar to yolks, beat thoroughly; add crumbs, with which baking powder has been mixed, alternately with milk, then add dates, and pecans chopped; fold in stiffly beaten whites. Bake in square or oblong pans 30 minutes. Cut into squares and serve with whipped cream.

Heavenly Hash

2 pineapples
½ pound marshmallows
1 lb. English walnuts in shell
Whipped cream

Process: Cut pineapple into small pieces, sweeten to taste and let stand. Cut marshmallows and nut meats into small pieces and mix with pineapple and little whipped cream. Arrange lady fingers in sherbet glasses, fill with fruit mixture, cover with whipped cream. sweetened and flavored, and top with cherry. Will serve 20 people.

Mrs. Wallace Cater, Anniston, Ala.

Junket Oranges

Process: Cut into halves, 3 firm, thick-skinned oranges, remove pulp and dampen well inside of each, then line thickly with cake crumbs. Set the oranges into muffin pans, or into something that will hold them without tipping, and pour nearly full of vanilla junket, which is made by dissolving 1 package of Vanilla Junket Powder in 1 quart of lukewarm milk. Let stand until firm, then chill. When serving, garnish with the pulp and juice of oranges and whipped cream.

Give KNOX GELATINE to Children—Ask your Physician

Lemon Foam

8 eggs, separated, 2 cups sugar, 4 lemons

Process: Beat yolks until very light; add sugar, juice of 4 and grated rind of 2 lemons. Cook until creamy, stirring constantly. Stir in gradually the stiffly beaten whites and remove from stove. Serve cold, in sherbet glasses, with whipped cream and cherries.

Miss Annie Mae Cotton, Alexander City, Ala.

Stuffed Lady Fingers

Process: Separate lady fingers into halves and spread with either of these 2 mixtures and replace halves: (1) Cream cheese, pecans, and mayonnaise. (2) Freshly cooked divinity fudge and pecans chopped fine. Flavor with few drops of peppermint.

Mrs. J. A. Rountree, ex-Pres. Ala. Div. U. D. C., Birmingham, Ala.

Maple Mousse

Yolks 6 eggs	1 pint cream, whipped
½ cup maple syrup	2 level tbs. Knox Gelatine

Process: Bring syrup to boiling point and pour slowly over well beaten yolks. Cook until thick, stirring constantly. Dissolve gelatine in little water over hot water. Add cream to yolks, then the gelatine. Pour into mold and chill.

Miss Amelia McMillan, Talladega, Ala.

Maple Nut Cream

1 envelope Knox Gelatine	1 teaspoon vanilla
½ cup cold water	⅛ teaspoon salt
1 cup maple syrup	1 egg white
1 pint whipped cream	½ cup nuts, cut fine

Process: Soak gelatine in cold water and dissolve over boiling water. Heat syrup and pour over beaten white, beat in gelatine and let cool. Just before it begins to "set," add nuts, salt, vanilla, and fold in cream. Line mold with lady fingers and fill center with maple nut cream. This will serve 8.

Macaroon Float

12 macaroons	¼ cup water
Whites 6 eggs	5 tablespoons sugar
2 tablespoons Knox Gelatine	5 tablespoons wine

Process: Soak gelatine in water and dissolve over hot water. Beat whites stiff and add all other ingredients. Set away to congeal. Serve in slices with whipped cream.

Netta Tutwiler McCorvey, Tuscaloosa, Ala.

KNOX GELATINE makes Desserts, Salads, Candies, Puddings, Ices, Etc.

Marshmallow Dainty

1 pint cream, whipped
1 can sliced pineapple
1 pound marshmallows
Cherries or almonds

Process: Put marshmallows into bowl, pour over pineapple juice and let stand one night. When ready to serve, pour off juice, beat marshmallows, add cream, and pineapple cut into small pieces. Set upon ice. Serve with cherry on top.

Mrs. F. Byrne, Selma, Ala.

Marshmallow Delight

½ pound marshmallows
1 cup cream, whipped
2 cups strawberries
½ cup sugar

Process: To thickly whipped cream, add sugar and 1 teaspoon vanilla. Quarter marshmallows, add to cream and set upon ice for 2 hours, stirring several times. Then add strawberries cut into small pieces. Let stand 30 minutes before serving. Serve in chilled sherbet glasses with lady fingers or Sunshine Cake. Fresh peaches may be used instead of strawberries.

Elizabeth B. Bashinsky, Troy, Ala.

Marshmallow Mousse

1 pound marshmallows
1 pint cream, whipped
2 tablespoons strong coffee
4 tablespoons sugar

Process: Cut marshmallows fine. Whip cream, add sugar and coffee. Fill bottom of saucer or sherbet glasses with marshmallows, cover with whipped cream, and top with cherries and nuts.

Mrs. M. Woolf, Birmingham, Ala.

Marshmallow-Strawberry Pudding

Line tall glasses with sponge cake saturated in stewed strawberry juice. Mix in order given, 1 cup whipped cream, ⅓ cup powdered sugar, 1 teaspoon vanilla, 1 cup raw strawberries, and ⅓ cup finely cut marshmallows. Fill glasses with mixture. Chill and serve garnished with whole berries.

John Reagan Chap, Los Angeles, Cal.

Meringues

Cover a board ¾ of an inch thick and about 14 inches long with white paper to fit. Beat whites of 6 eggs until very stiff, while gradually adding ½ pound sugar. Drop whites,—1 large tablespoonful, upon paper-covered board, and bake in moderate oven until hard on top and slightly brown. Run knife under paper very carefully and remove. They can be removed more easily if paper is placed upon wet towel. While warm, remove some of the inside with spoon, being very careful not to break the outside. Fill with whipped cream and serve. To give variety, cocoanut, chocolate, or nuts may be added to cream.

Mrs. E. B. Cade, Washington, Georgia.

Nut Loaf

1 pound shelled nuts
3 slices hard toast
5 eggs, 2 cups sugar
Flavoring

Process: Roll nuts and toast until very fine. Beat yolks with sugar until very light, add nuts and toast, fold in stiffly beaten whites, add flavoring and bake in 2 layers. Put together with apple jelly. Cover with meringue made of 3 whites and 3 tablespoons sugar and brown. Will serve 8 people.

Mrs. Ada V. Ratliff, Birmingham, Ala.

Nut Meringue Filling

1 cup cream
2 tablespoons powdered sugar
⅛ pound chopped nuts
2 tablespoons sherry
Pinch salt
10 meringue shells

Process: Whip cream until stiff; add salt and sugar. Just before serving, fold in nuts, previously soaked in sherry for 30 minutes. Fill meringues and serve. Maraschino cherres on top of shells make a prettier dish.

Mrs. Charles Goldsborough, New York.

Peach Rice Custard

1 cup cooked rice
½ cup sugar
1 cup milk
2 eggs
½ cup nuts, chopped
4 peaches

Process: Peel and halve peaches and arrange in baking dish with cavities up. Fill cavities with nuts, sprinkle ¼ teaspoon cinnamon over peaches. Make custard of sugar, eggs, and milk; add rice, pour over peaches and bake 30 minutes in slow oven. Serve with cream or sauce.

Pineapple Snow

1 can pineapple
1 cup sugar
½ box Knox Gelatine
½ cup cold water

Process: Soak gelatine in water 30 minutes. To the pineapple juice, add sufficient water to make 1¼ pints; add sugar. Boil 3 minutes and pour over gelatine. When it begins to solidify, add ½ cup pineapple cut very fine and whip until it becomes a white cream. Dice remainder of pineapple, place in sherbet glasses, and cover with whipped cream.

Virginia M. Madden, Phoenixville, Pennsylvania.

Pineapple Sponge

1 can grated pineapple
1 cup granulated sugar
1 envelope Knox Gelatine
1 pint cream, whipped

Process: Boil sugar and pineapple until quite thick. Add gelatine previously soaked in cold water. When cold, add cream and mold. Serve with whipped cream.

Mrs. L. Y. W. Thorington, Montgomery, Ala.

Prune Loaf

1 lb. prunes, cooked, pitted.	2 cups sugar
1 cup raisins, ½ cup nuts	1 envelope Knox Gelatine
½ teaspoon cinnamon	1 cup cold, 1 cup hot water

Juice and grated rind 1 lemon

Process: Soak gelatine in cold and dissolve in hot water; add sugar and other ingredients. Congeal. Slice and serve with whipped cream.

Sadie Cain, Safford, Ala.

Prune Whip

Process: Stew pound of prunes until stones can be easily removed. Sweeten to taste and mash to pulp. Fold in whites of 2 eggs stiffly beaten and set into oven until well heated. Serve warm or cold with whipped cream.

Mrs. Walter Crowell, Monroe, N. C.

Custard Soufflé

4 eggs, separated	2 tablespoons flour
2 tablespoons butter	2 tablespoons sugar

1 cup milk

Process: Cream butter and sugar; add flour, yolks well beaten, and milk. Cook until thick and set aside to cool; 20 minutes before serving time, beat whites until stiff, mix with custard, and bake until light brown. Serve with sauce.

Sauce for Soufflé

½ cup butter	2 tablespoons cream
1 cup powdered sugar	Brandy or sherry to taste

Process: Mix in order given and stir over fire until almost liquid.

Mrs. M. R. Bashford, Paris, France.

Date Soufflé

2 eggs	1 cup English walnuts
1 cup sugar	1 teaspoon Royal B. Powder
1 cup dates	1 rounded tablespoon flour

Process: Sift flour, baking powder, and pinch of salt over dates and nuts, previously cut into fourths, and mix together. Beat eggs and sugar until very light; add dates and bake in deep pan, in moderate oven 20 minutes. Serve with whipped cream.

Mrs. B. Rielley, Washington, D. C.

Maccaroon Soufflé

12 macaroons, 1 cup milk, 3 eggs, separated

Process: Crush macaroons, scald in milk and pour gradually upon well beaten yolks. Cook over hot water until slightly thickened. Fold in stiffly beaten whites and bake about 20 minutes in buttered mold set in vessel of hot water. Turn from mold, sprinkle with crystallized fruit chopped fine, and cover with whipped cream sweetened and flavored.

Mrs. George B. Gill, Little Rock, Ark.

For Dainty, Delicious Desserts, use KNOX GELATINE.

Marshmallow Soufflé

Whites 4 eggs
4 tablespoons sugar
1 teaspoon vanilla
1 scant tablespoon Knox Gelatine
½ cup cold water
Maraschino cherries

Process: Soak gelatine in water and set vessel into hot water until dissolved. Beat whites stiff, gradually adding sugar; flavor with vanilla; add gelatine and beat until almost congealed. Use brick-shaped pan rubbed lightly with olive oil. Pour in half of mixture and add Maraschino cherries. Color other half pink. Add nuts to pink mixture and pour it over top of the white. Set upon ice. When ready to serve, turn out of mold. Serve in slices with whipped cream, boiled custard, or Caramel Sauce No. 1.

Mrs. Graham, Montgomery, Ala.

Prune Soufflé

Cook 36 prunes until tender; remove stones; add ½ cup sugar and cook to marmalade consistency. Run through sieve, add whites of 6 eggs beaten until very stiff. Mix well; put into pan and bake a delicate brown. Serve cold with whipped cream.

Mrs. J. A. Lancaster, Alexander City, Ala.

Prune Soufflé

Whites 3 eggs
½ cup prune pulp
¼ cup sugar
½ teaspoon lemon juice

Process: Stew prunes, stone, and chop fine. Beat whites very stiff and mix in order given. Pour into baking-dish and cook in slow oven until mixture seems dry when knife is run into it. Serve with whipped cream.

Mrs. J. B. Leslie, Troy, Ala.

Rice Custard

5 cups rich milk
¾ cup uncooked rice
⅞ cup sugar
Raisins (optional)

Process: Mix; add grating of nutmeg or cinnamon, the former preferred, and 1 tablespoon butter, if milk is not rich. Bake in slow oven for several hours, when it should be very creamy. If cooked rapidly, milk separates.

Rice Custard

1 cup boiled rice
1 pint sweet milk
2 eggs, separated
¼ cup butter, 1 cup sugar

Process: Beat yolks, add other ingredients, flavor and bake in slow oven. If cooked rapidly, milk separates. Cover with meringue made of whites and 2 tablespoons sugar. A layer of jam or jelly may be spread over custard before covering with meringue.

KNOX GELATINE—the Highest Quality for Health.

Raisin Soufflé

1 pound raisins, seeded, ⅔ cup sugar, whites 4 eggs

Process: Stew raisins for few minutes until tender, with just a little water. When cool, cut fine with scissors. Beat whites of eggs to stiff froth, add sugar and continue beating until stiff like icing; add raisins and pour into pudding-dish. Cook in moderate oven and serve hot with whipped cream. Prune Soufflé may be made in same way.

Mrs. John Tilley, Montgomery, Ala.

Queen of Trifles

36 macaroons
1 cup sherry
1 pint milk, 2 eggs
½ cup sugar
1 teaspoon cornstarch
1 pint cream, whipped

Process: Soak macaroons in wine. Make a thick custard of milk, eggs, sugar, and cornstarch. When cool, set upon ice. To serve: split 25 lady fingers, spread with jelly and place 2 upon each saucer. Put 1 tablespoon soaked macaroons and few chopped pecans upon lady fingers, then 2 tablespoons boiled custard. Top with whipped cream, sweetened and flavored.

Mrs. Eleanor Browder, Montgomery, Ala.

Strawberry Short Cake

4 cups flour
3 teaspoons Royal B. Powder
1 teaspoon salt
1 tablespoon butter
1 cup milk
1 egg

Process: Sift together dry ingredients; chop in the butter; mix egg and milk and add gradually to form dough, which should be handled as little as possible. Divide dough, roll, cut into 2 large round pieces, and bake about 20 minutes in hot oven. When done, separate each cake with knife, brush with melted butter, and spread with whipped cream and crushed, sweetened strawberries.

Mrs. E. Y. Aldridge, Oriental, N. C.

Syrian Nut Cheese

1 pound each seedless raisins, figs, dates, currants, blanched almonds, or other nuts

Process: Put all ingredients through food chopper, mix well, press solidly into agate dish, cover with muslin and heavy weight and let remain 3 days. Slice and use for sandwich filling or on buttered toast. May be used as a confection if cut into small squares. If used for sandwiches, add 1 teaspoon lemon juice and spread bread with mayonnaise.

Try KNOX ACIDULUATED GELATINE with the Lemon Flavor enclosed.

Turkish Paste

1½ ounces Knox Gelatine
½ cup cold water
1 orange, 1 lemon
1 cup chopped raisins
2 teaspoons vanilla
1 cup hot water
2 cups sugar
1 cup chopped nuts

Process: Mix juice and grated rind of orange, juice of lemon, vanilla, raisins, and nuts. Soak gelatine in cold water an hour. Heat sugar and hot water to boiling. Add gelatine, boil 3 minutes, pour over fruit and mix well. Pour into shallow pan wet with ice water. Let remain on ice over night. Cut into small squares and roll in granulated sugar.

F. May Sellman, Baltimore, Md.

CONGEALED AND FROZEN PUDDINGS

Cabinet Pudding

6 eggs, separated
1½ cups sugar
1 envelope Knox Gelatine
¾ cup hot water
1 cup Maraschino juice
Macaroons

Process: Beat yolks until very light, and add sugar gradually. Soak gelatine in ¼ cup cold water and dissolve in hot water. Mix first 5 ingredients and cook in double-boiler until thick. Fold in stiffly beaten whites. Pour into mold with alternate layers of custard and finely rolled macaroons, using custard on top. Place upon ice, and when firmly set, turn upon dish and cover with pint of whipped cream sweetened, and flavored with vanilla. Garnish with Maraschino cherries.

Mrs. Henry Paris, Sandersville, Ga.

Cabinet Pudding

8 eggs, separated
1 cup sugar
1 glass claret
24 macaroons
1 envelope Knox Gelatine
1 cup nuts, chopped fine

Process: Beat yolks until very light, gradually add sugar. Dissolve gelatine in wine by heating, and add to yolks. Cook in double-boiler to thicken. Cool; add nuts, macaroons (rolled) and whites, well beaten. Pour into mold and set upon ice to congeal. Serve with whipped cream and Maraschino cherries.

Mrs. C. H. Gilchrist, Albany, Ala.

KNOX GELATINE is highest quality and worth its price.

Ice Box Cake

6 eggs separated, 2 full cups sugar, ½ cup butter,
½ cake Baker's bitter chocolate.

Process: Cream sugar with butter until perfectly smooth; add well beaten yolks, 1 teaspoon vanilla, and chocolate melted over hot water. Fold in the whites stiffly beaten. Line bowl with lady fingers split into halves, and pour in half of chocolate mixture, then lady fingers and remainder of chocolate. Place within ice box for several hours before using.

Mrs. J. W. Cook, Montgomery.

Coffee Spanish Pudding

1½ cups liquid cold coffee
½ cup milk
⅓ cup sugar
1 tablespoon Knox Gelatine
3 eggs separated
⅓ cup sugar

Process: Mix first 4 ingredients and heat in double-boiler. Beat yolks with remaining sugar and ¼ teaspoon salt; add to first mixture and cook until thick. Remove from stove. Add whites beaten stiff and 1 teaspoon vanilla. Serve chilled.

Miss A. L. Cullen, Ozark, Ala.

Coffee Pudding

Process: Line mold with lady fingers that have been softened in wine, cognac, or fine whiskey. Fill center with Coffee Filling and cover with softened lady fingers. Prepare 12 hours before serving, using weight on top of mold. Garnish with whipped cream.

Coffee Filling for Pudding

2 ounces ground coffee
1 cup boiling water
Yolks 3 eggs
¼ pound butter
¾ cup sugar

Process: Make very strong drip coffee which should measure 5 ounces of liquid. Cover to retain strength and set aside to cool. Cream butter, add sugar, and each yolk separately, stirring 5 minutes after each. Add coffee liquid, drop by drop.

Mrs. E. B. Cade, Washington, Ga.

Chocolate Ice Box Pudding

36 lady fingers
3 small bars sweet chocolate
2 tablespoons hot water
5 eggs, separated

Process: Melt chocolate with hot water in double-boiler, and beat until smooth. Add well beaten yolks. Remove from stove, and fold in stiffly beaten whites. Line mold with wax paper. Split lady fingers and arrange in mold with alternate layers of chocolate mixture. Let remain in refrigerator for several hours, or over night. When ready to serve, turn out of mold, slice, and serve with whipped cream sweetened and flavored.

Mrs. Dixie Graves, ex-Pres. Ala. Div. U. D. C., Montgomery, Ala.

KNOX GELATINE will help the delicate child.

Chocolate Ice Box Pudding

¾ pound lady fingers or sponge cake
6 tablespoons powdered sugar
12 marshmallows
6 tablespoons cold water
6 eggs, separated
2 (25c.) cakes Huyler's Pink Wrapper chocolate or
4 squares Baker's Chocolate sweetened, when melted

Process: Melt chocolate with water in double-boiler and beat until smooth. Add yolks beaten light with sugar, and stir until yolks are cooked. Remove from fire, add marshmallows and whites stiffly beaten. Line dish with lady fingers or sponge cake and arrange with alternate layers of cholocate mixture. Serve with whipped cream, sweetened and flavored. Can be made in morning for tea, but should be made the day before, if for lunch or dinner.

Chocolate Plum Pudding

1 envelope Knox Gelatine
¾ cup cold water
1 cup sugar
½ teaspoon vanilla
1 cup seeded raisins
Pinch salt
½ cup dates, or figs, if desired
¼ cup sliced citron, or nuts, as preferred
½ cup currants
1½ squares chocolate
1 pint milk

Process: Soak gelatine in cold water 5 minutes. Put milk into double-boiler, add melted chocolate, and when scalding point is reached, add sugar, salt, and soaked gelatine. Remove from fire, and when mixture begins to thicken, add vanilla, fruit, and nut meats. Turn into mold, first dipped into cold water, and chill. Remove to serving dish and garnish with holly. Serve with whipped cream, sweetened, and flavored with vanilla.

Macaroon Pudding

3 eggs, separated
¾ cup sugar
1 tablespoon Knox Gelatine
12 stale macaroons
1 cup warm water
1 pint milk

Process: Beat yolks until very light, gradually adding sugar. Soak gelatine in warm water and dissolve in hot milk. Mix yolks and milk and cook to the consistency of custard. When it is cold and begins to congeal, add stiffly beaten whites and macaroons. Serve with whipped cream, sweetened and flavored.

Mrs. J. D. Weston, Albany, Ga.

Pudding Glacé

2 cups milk
⅔ cup raisins
1 cup sugar
2 eggs
1 tablespoon flour
¼ teaspoon salt
1 quart thin cream
½ cup almonds
½ cup crystallized pineapple
⅓ cup Canton ginger

Process: Wash raisins and scald in milk 15 minutes; strain. Make custard of milk, eggs, sugar, flour, and salt; strain and cool; add fruits, nuts cut fine, 3 tablespoons wine, and cream, and freeze. Wash raisins and reserve for a pudding.

Elizabeth B. Bashinsky, Troy, Ala.

Where recipes call for Gelatine use KNOX SPARKLING GELATINE.

Frozen Pudding

1½ pints cream, whipped
3 eggs, well beaten
3 tablespoons powdered sugar
20 Maraschino cherries
20 macaroons, crushed
1 tablespoon Maraschino juice

Process: Mix in order given. Pour into mold previously dipped into cold water and pack in ice and salt for 4 or 5 hours. Turn upon platter and serve. Mittie Fite Robertson, Lebanon, Tenn.

Frozen Pudding

Pour 1 pint cream, whipped and sweetened, into bucket or mold previously dipped into cold water. Pour 1 can shredded pineapple over cream, and sprinkle nuts over top. Upon top of all, place sponge cake, 1 or 1½ inches thick cut to fit bucket; pour 4 tablespoons wine or pineapple juice over cake. Cover and pack in ice and salt as you would any mousse. Turn upon platter and serve. Cake will be on bottom.

Mittie Fite Robertson, Lebanon, Tenn.

Frozen Pudding

1 quart milk
2 cups sugar
¼ cup flour, 2 eggs
2 tablespoons Knox Gelatine
1 quart cream
1 pound crystallized fruit

Process: Sift flour with 1 cup of the sugar and add gradually to well beaten eggs. Stir egg mixture into boiling milk and cook in double-boiler 20 minutes; add gelatine previously soaked in ¼ cup cold water. When cool, add remaining sugar and the cream. Freeze for 10 minutes, add fruit and finish freezing. Serve with whipped cream.

Mrs. Julia H. Weedon, Troy, Ala.

Frozen Pudding with Orange Compote

Yolks 6 eggs
1 quart water
2 cups sugar
1 quart cream
½ pound crystallized fruit

Process: Make syrup of sugar and water. 5 minutes after it bebegins boiling, add little of syrup to well beaten yolks, mix with remainder of syrup, return to stove and let cook about 2 minutes. Remove, set into vessel of cold water, beat until mixture is cold, changing the water as it warms. Add fruits chopped fine. Freeze very slowly until partially frozen, then stir in whipped cream and freeze. Remove blade and re-pack. When ready to serve, garnish with:

Orange Compote

6 nice oranges
1 lemon, juice
2 cups sugar
½ cup sherry

Process: Separate oranges into carpels without tearing membrane that covers each carpel. Boil sugar with lemon juice until it spins a thread. Remove, add oranges, mix and cover; when cold, add wine and set upon ice until very cold. Arrange compote around bottom and on top of pudding.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Macaroon Pudding

¼ pound macaroons
½ cup milk
1 pint cream
Yolks 4 eggs
½ cup sugar
1 teaspoon Knox Gelatine
½ cup crystallized fruit, cut fine

Process: Soak macaroons in milk. Dissolve gelatine in little cold water over hot water. Mix all ingredients and cook in double-boiler until thick, stirring constantly. Pour into mold, previously dipped into ice water. Place upon ice until ready to serve. Serve with Strawberry Sauce.

Mrs. E. B. Cade, Washington, Ga.

Macaroon Pudding

4 eggs
1 cup sugar
1 quart milk
¾ envelope Knox Gelatine
½ cup water
½ pound macaroons

Process: Beat yolks with sugar until very light. Heat milk to scalding point and pour over well beaten yolks, beating constantly. Soak gelatine in water and set into vessel of hot water to dissolve; add gelatine to custard and boil. Remove from fire, add stiffly beaten whites. Flavor with wine or vanilla. Line bowl with macaroons, previously soaked in wine, sherry preferred. When custard is cool, pour over macaroons filling the bowl, and set upon ice to congeal. Serve with flavored whipped cream.

Mrs. Amelia Lyons, Mobile, Ala.

Marshmallow Pudding

Whites 8 eggs
2 cups sugar
1 cup cold water
1 box Knox Gelatine
1 cup hot water
1 cup nuts, vanilla

Process: Soak gelatine in cold water 15 minutes and dissolve in hot water. Beat whites until stiff and gradually add sugar. Add gelatine. When it begins to solidify, add nuts and vanilla. Color half of mixture pink. Pour the white mixture into wet mold. Set upon ice and when it hardens, add pink mixture. Serve with whipped cream.

Mrs. W. C. Scoville, Albany, Ga.

Marshmallow Pudding

1 cup sugar
½ cup water
1½ cans marshmallows
Whites 2 eggs
1 pint cream, whipped
1½ tablespoons Knox Gelatine

Process: Boil sugar and water until it reaches soft ball stage; chop marshmallows, add to hot syrup, and mash until dissolved. Beat until about cold and pour over the stiffly beaten whites; add gelatine dissolved in little warm water. When cold, add cup chopped pecans. Flavor with wine, almond or vanilla extract. Serve in champagne glasses, topped with whipped cream colored delicate pink and flavored with rose water. Decorate with roses of pink, whipped cream.

Elizabeth B. Bashinsky, Troy, Ala.

KNOX ACIDULATED GELATINE saves the cost, time and bother of squeezing lemons.

Melrose Pudding

1 pint milk, scalded
Yolks 8 eggs
1 pound sugar
¾ pound crystallized fruits
1 quart cream, whipped and flavored

Process: Beat yolks with sugar until very light. Stir scalded milk slowly into yolks, pour into double-boiler and stir constantly until sufficiently thick to coat spoon. Soak chopped fruits for several hours in Maraschino juice or wine. After soaking, drain well and add to cold custard. Pour into mold and pack in ice and salt for 4 hours. Turn upon platter, decorate top with pink rose and few leaves and surround sides with whipped cream, sweetened and flavored with wine drained from fruit. Fruit flavorings may be used to flavor cream.

Mary Kent Fowlkes, Selma, Ala.

Nesselrode Pudding

Yolks 5 eggs
2 tablespoons cornstrach
1 cup sugar
1 quart milk
½ lb. green crystallized fruit
¼ pound pistachio nuts

Process: Sift together sugar and cornstarch. Beat yolks until very light and gradually beat in sugar. Add hot milk and cook in double-boiler, as for boiled custard. When cold, add fruit and freeze. If you cannot get the above fruit, substitute figs, raisins, almonds, English walnuts, or crystallized cherries. Slice and serve with whipped cream, to which chopped nuts are added.

Mrs. Alex Allen, Dixon Springs, Tenn.

Orange Pudding

6 eggs, separated
1 cup sugar
2 tablespoons Knox Gelatine
1 cup cold water
1 cup boiling water
Juice 4 oranges

Process: Beat yolks until very light, gradually add sugar and continue beating. Put into double-boiler and cook until sugar is dissolved and eggs cooked. Soak gelatine in cold water and pour over it the boiling water and yolks. Stir well, add orange juice, and when partly congealed, whip in the whites stiffly beaten. Serve with whipped cream.

Mrs. John Helton, Troy, Ala.

Orange Snow Pudding

½ cup sugar, 1 orange
2 tablespoons lemon juice
2 egg whites
Tablespoon Knox Gelatine

Process: Soak Gelatine in ¼ cup cold water 5 minutes; add ¾ cup boiling water, sugar, lemon and orange juice. When jelly begins to set, whip in stiffly beaten whites. Put a carpel of orange, or little pulp into individual molds and fill with pudding. Serve with whipped cream.

Mrs. W. R. Powledge, Opelika, Ala.

KNOX ACIDULATED GELATINE—no bother—no trouble—no squeezing lemons.

Orange Pudding

6 eggs, separated	1 cup orange juice
1 cup sugar	1 rounded tablespoon Knox Gelatine
½ cup cold water	

Process: Beat yolks until very light and gradually add sugar. Add gelatine soaked in water, and dissolved over hot water, the well beaten whites, and orange juice. Set vessel upon ice and whip until it begins to solidify, otherwise juice will separate. Pour into mold and set upon ice. Serve with whipped cream. This will serve 14 people.

Mrs. Knox Henderson, Troy, Ala.

Pensacola Pudding

Place upon bottom of mold a layer of split lady fingers, the cut sides down; add layer of pineapple (canned) grated fine, and then layer of sweetened, delicately flavored whipped cream. Repeat until mold is full. Cover mold with oiled paper and top; pack in ice and salt, in proportion of 3 parts of ice and 1 of salt, from 3 to 4 hours.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Glorified Rice Pudding

¼ cup uncooked rice	1 cup sugar
1 pint milk	½ pint cream, whipped

1 heaping tablespoon Knox Gelatine

Process: Boil rice in pint of salted water until tender. Drain for 20 minues and cook with milk. Before removing from stove, add sugar, and gelatine previously soaked in cold water and dissolved over hot water. Pour into bowl and stir occasionally until cold. Add whipped cream, pour into mold and set upon ice for 2 or 3 hours. It may be made the day before it is used. Serve with a fruit juice, raspberry or strawberry.

Mrs. B. A. Davis, Los Angeles, Cal.

Glorified Rice Pudding

¼ cup uncooked rice	2 ounces sugar
1 pint water	1 heaping tablespoon Knox Gelatine
1 pint milk	
1 pint whipped cream	2 tablespoons sherry or
½ teaspoon vanilla	1 tablespoon brandy

Process: Cook rice in water until water is absorbed. Add milk and cook until thick. Remove from stove, add sugar and gelatine previously soaked in little cold water and dissolved over hot water. Beat occasionally. When cold, add cream and flavoring. Pour into a mold and pack in ice and salt. Decorate with crystallized fruits; serve with Raspberry Sauce.

Elise Maertz Mulhouse, Alsace, France.

Four separate Desserts or Salads from one package of KNOX GELATINE.

Imperial Iced Rice Pudding

½ cup rice
3 cups cream, whipped
½ pound candied fruit
2 cups rich milk
¼ teaspoon salt
1¼ cups sugar
Whites 2 eggs
3 tbs. Maraschino juice
2½ tablespoons wine
1 orange, juice, ½ grated rind

Process: Chop fruit fine and let soak in Maraschino juice. Wash rice three times, drain and add 1 pint cold water. Boil 10 minutes and drain. Put rice into double-boiler, add milk and grated orange rind and cook 45 minutes; add salt and ¾ cup sugar. Cook until soft and all milk absorbed. To ½ cup sugar, add ¼ cup water; boil about 5 minutes, add orange juice and boil until it reaches soft ball stage, then pour slowly over stiffly beaten whites. When rice is cool, add sherry and put into freezer and turn dasher until well chilled. Add fruit, meringue and whipped cream, turning dasher a minute or two after each addition. Pack in mold or freezer and let stand 3 or 4 hours. Serve with Fruit or Caramel Sauce.

Elizabeth B. Bashinsky, Troy, Ala.

Pineapple Pudding

1 envelope Knox Gelatine
3 cups milk, 1 cup sugar
3 cups grated pineapple
Yolks 6 eggs

Process: Soak gelatine in ½ cup cold milk for 30 minutes. Heat 2 cups milk to boiling point. Beat yolks until very light, gradually adding sugar and ¼ teaspoon salt. Add ½ cup milk and stir this egg mixture into hot milk. Add pineapple and gelatine and cook 4 minutes. Pour into a bowl placed in another bowl of ice and water and whip 10 minutes. Pour into mold and set upon ice for 4 or 5 hours. Serve with whipped cream and Maraschino cherries.

Elizabeth B. Bashinsky, Troy, Ala.

Pineapple Rice Pudding

3 tablespoons uncooked rice
1 cup milk, scalded
½ cup sugar
¼ teaspoon salt
1 egg, well beaten
2 tablespoons Knox Gelatine
½ cup cold water
1 cup crushed pineapple

Process: Cook rice in milk until tender; add sugar, salt and egg. Soak gelatine 10 minutes in water and stir into hot rice. When nearly cold, add pineapple, from which excess juice has been drained. Pour into mold to congeal. Serve with whipped cream topped with cherries.

Elizabeth B. Bashinsky, Troy, Ala.

KNOX GELATINE added to milk increases its Nourishment by about 23%.

Tutti Frutti Pudding

1 quart cream, whipped
1 tablespoon Knox Gelatine
½ cup pineapple juice
1 pound marshmallows
1 can (2 lb.) pineapple
1 pint Maraschino cherries
2 cups pecan meats broken fine

Process: Dissolve gelatine in ½ cup pineapple juice and add to cream. Chop fruits, mix with cream, pour into mold and set upon ice.

Mrs. S. J. McMorris, Wetumpka, Ala.

Sponge Pudding

6 eggs, separated
1 cup sugar
1 pint milk
1 envelope Knox Gelatine
½ cup cold water
1 tablespoon vanilla

Process: Make a boiled custard of yolks, sugar, and milk. Add gelatine previously dissolved, and whites stiffly beaten. Pour into a mold and set upon ice. Serve with whipped cream.

Mrs. M. W. Camper, Hon. Life Pres. Ala. Div. U. D. C., Florence, Ala.

U. D. C. Pudding

6 eggs, separated
5 tablespoons sugar
½ cup sherry
1 tablespoon Knox Gelatine
½ cup each, nuts, macaroons, crystallied cherries, pineapple

Process: Beat yolks until very light; add sugar and sherry, and cook in double-boiler, stirring until thick. Add gelatine previously soaked in cold water, and whites well beaten. Set aside to cool. Cover bottom of dish with a few spoonfuls of custard, then a layer of broken almond macaroons, and a layer each, chopped nuts, crystallized pineapple, and cherries. Alternate with custard until all is used. Chill, and serve with whipped cream.

Mrs. John W. Tench, Hon. Life Pres. U. D. C., Gainesville, Fla.

FROZEN DESSERTS

Creams, Parfaits, Mousses, Sherbets, and Puddings

Almost everything in the way of fruit may be frozen, and the variety of creams and frozen desserts that can be made is too great for enumeration. They consist of ice creams, frozen puddings, parfaits, mousses, charlottes, sherbets, etc., which, with their different flavorings and manner of moldings, are most attractive and appetizing.

For freezing, crush ice into very small pieces, using a heavy bag and mallet for that purpose. Place can into wooden tub, adjust top and turn crank to be sure the can fits into socket. In packing freezer, use 3 level measures of ice to 1 of salt, and arrange in alternate layers, beginning with ice, until top of can is reached. If a larger proportion of salt is used, mixture will freeze more quickly, but will be of granular consistency, which is not desirable. Fill the can only three-fourths full to allow for the increase in bulk during freezing, that is, of course, if freezer is to be turned. If "self-freezers" are used, the can may be filled.

Turn crank slowly and steadily and without interruption, otherwise cream will be coarse-grained and uneven in texture. Add additional ice and salt as needed. Never draw off salt water until mixture is frozen, unless to prevent it getting into can, for it is the salt water that effects freezing. After freezing, draw off water, remove beater and pack solidly with spoon. Replace cover and put a cork into the hole from which beater was removed. Re-pack freezer, using four measures of ice to one of salt. Cover closely with newspapers or carpet—or both, and set in a cool place for an hour or two to "ripen."

When ready to serve, remove can, wipe carefully and place within a vessel of tepid water for only a few seconds and turn out upon a dish. If can is placed in cool water, it will require longer but cream will come out smoother and firmer. Should there be any difficulty, a cloth wrung out of hot water and rubbed over can will aid in removing. When cream is served in individual portions, if a large kitchen spoon be dipped for an instant into hot water, cream may be served in smooth, egg-shaped portions.

Molding Cream

If cream is to be molded, it should be removed from freezer when beater is taken out, placed into the mold and worked with a spoon until every part of mold is filled. Cover with oiled paper, or with buttered white paper, buttered side up. Have mold so full that mixture overflows when cover is pressed down. Re-pack in salt and ice, using four parts ice to one of salt Less salt is required since mixture is already frozen.

To line a mold, allow it to stand in ice and salt until well chilled; remove cover and put in mixture by spoonfuls and spread evenly an inch thick, with spoon or knife. The center may then be filled with a different kind of frozen mixture.

A melon mold, lined with a Raspberry or Orange Ice and center filled with Angel or Vanilla Parfait, makes a very beautiful and pleasing dessert.

To Freeze Mousse or Parfait

The bucket in which mousse or parfait is frozen must have a layer of ice and salt at the bottom. Upon this place the empty mold and pack ice and salt, two measures of ice to one of salt, until within two inches of top of mold. Fill mold with mixture to be frozen, cover with oiled paper, adjust the top, and finish the packing. Cover with newspapers or carpet and set away from two to four hours. To unmold, remove from packer, wipe away all salt and water, and immerse in warm water for a few seconds.

Plain Ice Cream

1 quart single cream	14 ounces sugar, vanilla bean
1 quart double cream	1 teaspoon Knox Gelatine

Process: Soak gelatine in 1 tablespoon cold water and dissolve by setting vessel into hot water. Split vanilla bean, scrape inside and mix with sugar; add the pod with sugar to single cream and bring to scalding point, but do not boil. Add gelatine and set aside to cool. When cold, remove vanilla pod, add double cream, and freeze. Vanilla, or vanilla and orange, may be substituted for vanilla bean.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

Ice Cream

1 cup sugar	1 pint milk
1 quart cream	Whites 2 eggs

Process: Whip cream with half of sugar and pour into freezer with milk. Flavor to taste. When half frozen, add whites beaten with remaining sugar and freeze.

Willette McMillin, Troy, Ala.

Apricot Ice Cream

1 quart cream, 1 quart apricots or 1 pint can, ¾ pound sugar

Process: Put half the cream on to boil in double-boiler. When hot, add sugar and stir until dissolved. Remove from fire and add the remaining half of cream; when cold, freeze. Pare and mash the apricots and stir them quickly into the frozen cream and turn the crank rapidly for 5 minutes. Remove dasher and pack with ice and salt.

Mrs. Warren Dent, Montgomery, Ala.

Babies will thrive on KNOX gelatine-ized milk.

Augusta's Ice Cream

Yolks 5 eggs
1 pint boiling milk
½ vanilla bean
1 tablespoon Knox Gelatine
1 pint double cream
½ pound Maillard's Chocolate
Unbeaten whites 4 eggs

Process: Beat yolks with sugar and inside of vanilla bean. Over this mixture pour hot milk, in which shell of bean has been boiled; add melted chocolate and cook a few minutes until sugar is dissolved. Remove from fire, add gelatine previously soaked in very little cold water and dissolved over hot water. Strain. When cold, add whites, cream, and vanilla, and freeze. Remove dasher and mold. Serve on silver or glass platter decorated with roses of whipped cream.

Strawberries, raspberries, or peaches may be mashed and strained through a sieve and used instead of chocolate. If peaches are used, add juice of a lemon.

Pistachio nuts with green coloring may also be substituted for chocolate or fruit.

Baked Ice Cream

Use one thick layer plain white cake freshly cooked and tender. Have thoroughly frozen any kind of cream preferred. Split cake with sharp knife, spread between thick layer of cream and cover top and sides with heavy meringue, sweetened and flavored. Put into an oven of right temperature and brown. Serve on flat platter. Surround with whipped cream. Prepare after salad is served.

Mrs. A. Y. Malone, Dothan, Ala.

Caramel Ice Cream

1 quart fresh milk
1 pint double cream
2 tablespoons flour
2 eggs
1¾ cups sugar
1 teaspoon vanilla

Process: Caramelize 1 cup sugar until it becomes a brown liquid. Heat milk, and when boiling, pour upon caramelized sugar and cook until smooth. Beat eggs until very light, adding ¾ cup sugar gradually and pour over these the hot milk. Cook until thick as cream. Remove from fire, beat few minutes and strain. When cold, add cream and vanilla and freeze.

Mrs. Kate Walker Gross, Alexander City, Ala.

Caramel Ice Cream

1 quart hot milk
2 eggs
1 tablespoon flour
2 cups sugar
1 quart cream
Pinch salt

Process: Beat eggs, add ½ cup of sugar, flour dissolved in a little cold milk, and hot milk. Cook slowly until it thickens. Caramelize 1½ cups sugar until it is a brown liquid and add to custard when both are boiling. Stir until smooth. Strain and when cool, add cream, and sufficient milk to fill a gallon freezer three-fourths full.

Mrs. W. C. Black, Troy, Ala.

KNOX stands for Quality and Quantity in Gelatine.

Caramel Ice Cream

1 quart hot milk
2 cups sugar
2 eggs
2 tablespoons cornstarch
1 tablespoon flour
1 pint cream

Process: Sift flour with cornstarch and 1 cup of the sugar, and add to eggs, slightly beaten. Melt remaining cup sugar and add to scalded milk. When smooth, pour over egg mixture and cook until thick. When cold, add pint of cream and freeze.

Mrs. E. S. Clayton, Asheville, N. C.

Caramel Ice Cream

Yolks 4 eggs
1½ cups sugar
1 teaspoon butter
1 quart hot milk
1 quart cream
1 tablespoon flour

Process: Mix butter with 1 cup of the sugar and caramelize. Add this to boiling milk. Add flour to remaining sugar and beat with yolks until very light. When the caramelized sugar has dissolved in hot milk, pour over the yolks and return to fire, stirring constantly until slightly thickened. Remove from fire and add 1 teaspoon vanilla. When cold, add cream which should be whipped, if frozen in self freezing freezer. If freezer is to be turned, whip cream only slightly.

Elizabeth B. Bashinsky, Troy, Ala.

Chocolate Ice Cream

Yolks 4 eggs
2 cups sugar
2 squares of chocolate
1 quart milk
1 tablespoon flour
1 quart cream

Process: Scald milk; sift flour with 2 cups sugar and add gradually to well beaten yolks. Stir eggs into hot milk and cook for about 15 minutes, stirring frequently. Grate chocolate and melt in a saucepan with 1 tablespoon water and 2 tablespoons sugar. Stir until smooth and glossy and add to custard. Set away to cool. When cold, add cream, 2 teaspoons vanilla and freeze. When ready to serve, remove with a mold that forms a ball, roll in grated, fresh cocoanut and serve.

Elizabeth B. Bashinsky, Troy, Ala.

Chocolate Ice Cream

1 pint hot milk
1½ cups sugar
2 eggs
1 quart cream
5 tablespoons chocolate

Process: Beat eggs with sugar until very light; add milk, and chocolate melted in a little hot milk. Beat well and cook until it thickens, stirring constantly. When cold, add cream and freeze.

Mrs. Warren Dent, Montgomery, Ala.

KNOX GELATINE is Pure—Ask your Physician.

Fruit Ice Cream

Make plain Ice Cream except omit vanilla and use 8 ounces of sugar for each quart of cream. Instead of scalding all the sugar with half the cream, part of sugar may be added to fruit. When cream begins to freeze, for each quart of cream, add 1 pint of fruit which has been run through strainer.

Mrs. S. C. Bridgewater, Dixon Springs, Tenn.

Ginger Ice Cream

1 quart milk
2 tablespoons flour
1¼ cups sugar
Pinch salt
3 eggs
1 pint cream, whipped
1 cup preserved ginger
1 cup sherry wine

Process: Scald milk with flour or cornstarch, stirring constantly for 10 minutes. Beat eggs, add salt and ½ cup sugar. Add little of the warm mixture and when smooth and well blended, stir in all of warm mixture. Stir and cook until eggs seem set, then strain. When cold, add whipped cream and begin to freeze. When nearly frozen, add preserved ginger cut very fine and mixed with sherry. Freeze and let ripen an hour or longer.

Junket Ice Cream with Peaches

4 cups lukewarm water
1 cup heavy cream
1¼ cups sugar
⅛ teaspoon salt
1½ Junket Tablets
1 tablespoon cold water
1 tablespoon vanilla
1 teaspoon almond
Green coloring (optional)
1 can Del Monte peaches

Process: Mix first 4 ingredients and add tablets dissolved in cold water. Turn into pudding dish and let stand until "set." Add flavoring and coloring. Freeze, mold, and serve garnished with halves of peaches, filling cavities with halves of blanched almonds. Add ⅓ cup sugar to peach syrup and cook until thick. When cold, serve with cream.

Elizabeth B. Bashinsky, Troy, Ala.

Lemon Ice Cream

8 large lemons
3 cups sugar
2 quarts fresh milk
8 eggs
4 level tablespoons flour
2 quarts thick cream

Process: Quarter and slice lemons as thin as possible and soak over night in 3 cups sugar. Next morning, dissolve sugar by heating and stirring, after fruit has been removed. Pour over lemons again and make sure all sugar is dissolved.

Make a custard of the milk, eggs, and flour. When cold, add cream slightly whipped. Pour into freezer and when very cold, but not frozen, add lemon juice and freeze. Remove dasher and pack for 3 hours or longer.

Mrs. Nola Sherrill Carpenter, Statesville, N. C.

KNOX GELATINE is economical—one package makes FOUR PINTS of jelly.

Lemon Cream

Juice 3 lemons
2 cups sugar
1 quart sweet milk
1 pint cream

Process: Dissolve sugar in lemon juice, pour into freezer and stir until cold; add milk and cream, and freeze.

Mrs. D. H. Marbury, Birmingham.

Lotus Cream

3 lemons, juice
2 cups sugar
1 lemon, sliced
1 quart cream

Process: Add sugar to juice and let stand until dissolved. Slice 1 lemon as thin as tissue paper and add to juice. Add cream and freeze. Serves 8.

Eloise Marshall, Selma, Ala.

Macaroon Ice Cream

1 pint milk
3 eggs
1 cup sugar
½ pound macaroons
1 pint heavy cream
1 teaspoon vanilla

Process: Heat milk to boiling point and pour gradually over eggs and sugar, which have been beaten together until very light. Put into double-boiler and stir until thick. When cool, add cream, crushed macaroons, and vanilla. Freeze.

Mrs. Moulton Smith, Birmingham, Ala.

Maraschino Cherry Ice Cream

2 quarts milk
1 pint cream
1¼ cups sugar
1 cup sherry
1 bottle (25c.) cherries
⅓ cup flour

Process: Mix sugar, flour, and half of milk; cook in double-boiler until thick as cream. Remove from stove. When cold, pour into freezer with the milk and add the cream. When partly frozen, add wine, and cherries cut into small pieces. Freeze hard and pack to ripen for an hour or two.

Mrs. H. A. Boyd, Warrenton, N. C.

Mint Cream

5 pints milk
½ cup flour
1 pound red peppermint candy
1 pint cream

Process: Dissolve flour in 1 cup of cold milk and strain. Heat remainder of milk, add flour and cook until it slightly thickens, stirring constantly. Remove from stove, add candy beaten into small pieces, and stir until dissolved. When cold, add cream and a little more sugar, if desired. Freeze. Nice for a party.

Mrs. Kate Walker Gross, Alexander City, Ala.

KNOX GELATINE is measured ready for use—two envelopes in each package.

Peppermint Ice Cream

Grind to a powder 12 sticks of old fashioned, peppermint stick candy; add about 2 cups fresh milk and let stand over night to dissolve. Stir into this, 1 pint of whipped cream and freeze. This is delicious.

Mrs. Garland Daniel, Greensboro, N. C.

Pineapple Cream

My Daughter, Helen Bashinsky Case's Recipe

Yolks 4 eggs	1 pint double cream
1 cup powdered sugar	4 tablespoons cake crumbs
1 pint hot milk	1 cup grated pineapple

1 wine glass brandy or sherry

Process: Beat yolks and sugar until very light, add hot milk and cook for 3 or 4 minutes, until thick as cream. When cold, add whipped cream, cake crumbs, and grated pineapple. Pour into mold and pack in ice and salt for 3 hours. When ready to serve, turn upon platter and decorate with any preferred crystallized fruits, or crystallized lilac and rose leaves, or it may be frozen in freezer and served in dainty glasses, topped with crystallized fruit.

Elizabeth B. Bashinsky, Troy, Ala.

Simmons' College Peach Ice Cream

Process: Make a custard by dissolving 2 packages Vanilla Junket Powder in 2 quarts of milk which has been warmed slightly. After quickly dissolving, pour at once into ice cream can and let stand in a warm room, undisturbed, about 15 minutes, or until set firm. Pack around with ice and salt and freeze to a thick mush before adding 1 pint of cream and the crushed and sweetened peaches, then finish freezing. Save the needed amount of peaches to serve on top of cream. Strawberries, bananas, or pineapple may be added in this way when making any junket ice cream. Junket Powder makes ice cream "creamy with less cream."

Russian Cream

4 eggs	1 quart milk
1½ cups sugar	½ box Knox Gelatine

Process: Heat milk in double-boiler. Beat together yolks and sugar and add hot milk, in which gelatine has been dissolved. Stir constantly until it thickens like custard. When cool, add stiffly beaten whites. Flavor with sherry, pour into mold and place upon ice for several hours. Serve with whipped cream, sweetened and flavored.

Mrs. M. R. Bashford, Paris, France.

Desserts can be made in a short time with KNOX GELATINE.

Tutti Frutti Ice Cream

3 quarts cream
1 quart hot milk
Yolks 4 eggs, 2 cups sugar
1 tablespoon cornstarch
½ cup raisins
½ cup citron
1 cup cherry or mixed conserves

Process: Beat yolks and sugar until very light. Dissolve cornstarch in ½ cup cold milk and add to yolks. Pour over yolks the hot milk and cook, stirring constantly until thick as cream. When partially cooled, add fruit chopped fine and let stand 3 hours or longer. When ready to freeze, drain fruit, mix custard and cream, and freeze. When half frozen, add fruit and flavoring, sherry preferred, and freeze. Pack and let stand an hour or longer, before serving.

Mrs. A. A. Campbell, ex-Historian Gen'l U. D. C., Wytheville, Va.

Frozen Apple Sauce

⅓ cup lemon juice
1 egg white
1 cup orange juice
⅔ cup sugar
2½ cups sweetened apple sauce

Process: Combine all ingredients except white of egg which should be added after mixture begins to freeze.

Henrietta Jessup

Frozen Angel Charlotte

¼ tablespoon Knox Gelatine
¼ cup cold water
¼ cup boiling water
1 cup sugar
12 marshmallows
1 pint whipped cream
¼ pound blanched almonds
6 macaroons
2 tablespoons chopped, candied cherries

Process: Soak gelatine in cold and dissolve in hot water. Add sugar and beat until cool. Chop almonds, cherries, and marshmallows and roll macaroons. Add cream and other ingredients to gelatine; flavor with wine, and pour into a mold lined with waxed paper. Pack in ice and salt for 3 or 4 hours. Remove from mold, slice, and serve.

Mrs. W. C. Glover, Elizabeth City, N. C.

Angel Parfait

1 pint double cream
½ cup sugar, 1 cup water
1 teaspoon vanilla
Whites 2 eggs
12 crystallized cherries
6 marshmallows
1 ring crystallized pineapple
½ teaspoon Knox Gelatine

Process: Soak gelatine in 1 tablespoon water. Boil water with sugar until it spins a thread, add gelatine and pour over whites beaten stiff as for icing, and beat until cold; add whipped cream, minced pineapple, cherries, marshmallows cut into sixths; flavor and pour into freezer. Pack with sice and salt, and let remain 3 hours.

Mrs. L. M. Vildibill, Birmingham, Ala.

A KNOX GELATINE Dessert or Salad is attractive and appetizing.

Angel Parfait

Whites 4 eggs
2 cups sugar
1 cup crushed pecans
1 quart cream, whipped

Process: Beat whites until stiff and add sugar and nuts, beating constantly. Fold in the cream. Pour into freezer without dasher and "still freeze" cutting down sides once or twice. Have Angel Food Cake baked in square pan. Place a slice on plate with generous service of parfait on top.

Mrs. B. D. Bell, ex-Pres. Tenn. Div. U. D. C., Gallatin, Tenn.

Angel Parfait

Boil 1 cup sugar with 1 cup water until it spins a thread. Pour slowly, while hot, in a thin stream over the well beaten whites of eggs. Beat until cold; add 1 pint whipped cream, flavor, pour into mold, and pack in ice and salt (three parts ice to one of salt) for 3 or 4 hours.

Mrs. R. A. Burford, Ocala, Fla.

Cherry Mousse

Whites 6 eggs
3 cups sugar
1½ cups water
1 quart double cream, whipped
½ cup Maraschino cherries
½ cup almonds

Process: Boil sugar and water until it threads and pour gradually over stiffly beaten whites. When cold, add whipped cream, cherries, almonds, and 1 teaspoon almond extract. Pack in freezer with ice and salt for 4 hours. This amount will make a gallon.

Mrs. D. M. Jones, Gastoria, N. C.

Macaroon Mousse

1 pint cream
½ cup powdered sugar
12 Macaroons
1 teaspoon vanilla

Process: Whip cream and drain; add sugar, vanilla, and finely crushed macaroons. Mix lightly, turn into mold, cover carefully, and pack in ice and salt for several hours. Serve with raspberry or strawberry sauce.

Mrs. Julia Henderson Weedon, Troy, Ala.

Macaroon Mousse

1 pint cream, whipped
2 tablespoons sugar
1 pound macaroons
1 cup crystallized cherries
½ lb. Eng. walnuts or pecans
1 teaspoon vanilla

Process: Cut fruit and nuts. Toast macaroons and roll fine. Mix all, pack in freezer, and let stand 5 hours.

Mrs. John R. Kohn, Montgomery, Ala.

Try the KNOX GELATINE recipes found in this book.

Maple Parfait

Yolks 7 eggs, 1 quart cream, whipped, 1½ cups maple syrup,
pinch salt

Process: Heat maple syrup, but do not boil. Beat yolks until very light, pour hot syrup over them, add salt and cook until consistency of thick cream, stirring constantly. Set aside to cool. This may be prepared the day before needed. Add the cold mixture to whipped cream, pour into mold, cover with oiled paper and top of mold, pack in ice and salt and let remain 4 or 5 hours, re-packing once that mixture may be well frozen.

Elizabeth B. Bashinsky, Troy, Ala.

Maple Mousse

1 pint rich cream, 4 eggs, 1 cup maple syrup

Process: Beat yolks until very light, add syrup and cook in double-boiler about 20 minutes, stirring constantly. Set aside to cool. Beat whites until stiff, add whipped cream and cold syrup mixture. Freeze as cream, or pack in mold for several hours.

Mrs. H. F. Montgomery, Anniston, Ala.

Maple Mousse

Yolks 2 eggs, ½ cup maple syrup, 1 pint cream, whipped

Process: Prepare as Mrs. Montgomery's Maple Mousse. Will serve 6.

Mrs. Walter Grace, ex-Pres. Ga. Div. U. D. C., Macon, Ga.

Maraschino Mousse

1 pint cream, whipped
Whites 3 eggs
1 cup Maraschino cherries
1 cup chopped nuts

Process: Mix in order given; flavor with cherry juice and freeze.

Mrs. R. Herzfeld, Montgomery, Ala.

Marshmallow Mousse

Dissolve 12 marshmallows in 1 cup cream, in double-boiler. Cool; add slowly 1 pint of double cream whipped very stiff and sweetened to taste. Flavor with vanilla and arrange in mold with alternate layers of chopped marshmallows. Cover and pack in ice and salt for 4 hours.

(Mrs. A. W.) Clara Bronson, Titusville, Pa.

Orange Parfait

6 oranges, juice
Grated peel 3 oranges
1 quart cream, whipped
1¾ cups sugar
1 tablespoon Knox Gelatine

Process: Dissolve sugar in orange juice, add grated peel and gelatine. Whip cream and beat into orange mixture. Pour into mold and pack in ice for 4 hours, or freeze in freezer.

Elizabeth B. Bashinsky, Troy, Ala.

KNOX GELATINE—Economy with highest Quality.

Orange Soufflé

Juice 12 oranges
Juice 1 lemon
2 cups sugar
1 package Knox Gelatine
1 cup water
1 pint cream

Process: To the juices of oranges and lemon, add sugar, and gelatine dissolved in 1 cup water. Pour into freezer and when it begins to freeze, add whipped cream and continue to freeze until hard. If color scheme of yellow is desired, add yolks of 3 eggs well beaten and the grated rind of 1 orange.

Mrs. Florence Brannon, Montgomery, Ala.

Pineapple Parfait

1 cup sugar
¼ cup water
Yolks 6 eggs
2 cups pineapple pulp
1 pint cream, whipped
1 teasuoon almond extract

Process: Boil sugar and water for 5 minutes and pour slowly over well beaten yolks. Cook in double-boiler until mixture coats the spoon. Strain and beat until cold. Add pineapple pulp, stiffly whipped cream, and extract. Pour into mold and pack in ice and salt for 3 or 4 hours.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Strawberry Mousse

1 quart strawberries
1 pint sugar
1 tablespoon Knox Gelatine
1 quart cream, whipped

Process: Mash and strain berries. Add sugar and let stand 2 hours on ice. Add gelatine, previously soaked in ¼ cup cold water and dissolved in ⅓ cup boiling water. Set vessel with mixture into another vessel of ice water and stir until it begins to thicken. Add whipped cream and pour into a mold. Cover mold, coat the edge with melted butter to exclude salt. Pack in ice and salt for 4 hours. When ready to serve, wipe off all water and salt, dip for a moment into tepid water and turn upon a flat dish.

Raspberries or peaches may be substituted for strawberries.

Elizabeth B. Bashinsky, Troy, Ala.

Strawberry Mousse

To one pint whipped cream, add a small jar of strawberry jam. Mix well, pour into mold, and pack in ice and salt for 4 hours.

Mrs. Joe Zadek, Montgomery, Ala.

Strawberry Parfait

1 cup strawberry pulp
1 cup sugar
Pinch salt
½ cup water
Whites 2 eggs
1 pint cream, whipped

Process: Put strawberries through strainer and measure 1 cup pulp. Make as Vanilla Parfait. Before adding cream, add berries, gradually and continue beating until all are added. Fold in cream. Pour into mold, and let remain in ice and salt 4 hours.

Mrs. W. W. Barnett, Dothan, Ala.

Vanilla Parfait

2 cups sugar
Whites 6 eggs
¾ cup water
1 quart cream, whipped

Process: Boil sugar and water until it spins a thread and pour over stiffly beaten whites. Beat until cold, add whipped cream and vanilla. Pack in mold for about 4 hours.

Mrs. Gustave Mertins, ex-Rec. Sec. Ala. Div. U. D. C., Montgomery.

SHERBETS

To make sherbets with smooth, creamy texture, first boil the water and sugar for 10 minutes, remove from stove and add a rounded teaspoon Knox Gelatine, previously soaked in cold water. When cold, add fruit juice and freeze.

Apricot Sherbet

1 can apricots
1 quart water
Juice 4 lemons
1½ cups sugar

Process: Boil water with sugar about 10 minutes. When slightly cooled, add 1 teaspoon Knox Gelatine previously soaked in ½ cup cold water. Mash apricots through colander, add lemon juice and syrup, and freeze.

Elizabeth B. Bashinsky, Troy, Ala.

Apricot Sherbet

1 quart water
½ cup cold water
1½ cups sugar
1 can apricots
1 tablespoon Knox Gelatine
Juice 2 lemons
1 pint whipped cream

Process: Boil sugar and water until it is a syrup. While boiling, add gelatine previously soaked in cold water. Stir until cool. Then add apricots pressed through a colander, and lemon juice. Turn into freezer and when very cold, add cream and freeze.

Mrs. W. C. Glover, Elizabeth City, N. C.

Cafe Frappé

1 egg white
1 quart boiling water
½ cup ground coffee
1 cup sugar

Process: Beat white slightly, add ½ cup cold water, coffee, and boiling water. Let it boil 1 minute and stand 10 minutes. Strain, add sugar, cool, and freeze to mushy consistency. Serve in tall glasses with whipped cream, sweetened and slightly flavored with vanilla.

Mrs. W. W. Barnett, Dothan, Ala.

Cranberry Frappé

1 quart cranberries
1 quart water
3 lemons (juice)
1 quart sugar
1 quart water
Whites 4 eggs

Process: Boil berries in 1 quart water until done and strain. Make syrup of sugar and 1 quart of water. Mix berry juice, syrup, and lemon juice. Pour into three-quart freezer; add sufficient water to fill freezer within an inch of top and more sugar, if desired. When partly frozen, add whites beaten stiff. Delicious with turkey or a salad course.

Mrs. Knox Henderson, Troy, Ala.

Cranberry Whip

¼ package Knox Gelatine
½ cup sugar
2 cups whipped cream
2 cups cranberry pulp
2 egg whites, well beaten
¼ cup cold water

Process: Cook cranberries in sufficient water to cover. When soft, press through sieve and sweeten to taste. While hot, stir in gelatine dissolved in the water, mix well, add ½ cup sugar and place upon ice to cool. When cold, add whites, beat until light, fold in whipped cream and place upon ice. Serve with turkey.

Fruit Frappe

My Daughter, Helen Bashinsky Case's Recipe

Pack can of peaches or pears in freezer bucket, in ice and salt, and let stand 3 hours. When ready to serve, open can with can opener about half inch from top. Place warm cloth about can and turn out upon silver or glass platter. Serve sliced with whipped cream, sweetened and chilled, or with mayonnaise, if a frozen salad is preferred.

Elizabeth B. Bashinsky, Troy, Ala.

Fruit Sherbet

My Daughter, Helen Bashinsky Case's Recipe

3 cups water
2 cups sugar
1 teaspoon Knox Gelatine
4 oranges, juice
4 lemons, juice
2 small bananas

Process: Boil water and sugar for 10 minutes. Add gelatine previously soaked in ¼ cup cold water and set aside to cool. When cool, add fruit juices and pour into freezer. Put bananas through potato ricer and let drop into freezer. Freeze.

Elizabeth B. Bashinsky, Troy, Ala.

Ginger Ale Sherbet

4 cups water
2 cups sugar
Whites 4 eggs
2 lemons, juice
2 quarts ginger ale
4 oranges, juice
Grated rind 1 lemon and 1 orange

Process: Boil water with sugar 10 minutes and whip slowly into well beaten whites; add other ingredients and freeze.

Mrs. D. S. Brockway, Livingston, Ala.

Fruit and Milk Sherbet

3 quarts milk
5 cups sugar
6 lemons, juice
1 quart water
1 tablespoon vanilla
2 lb. can shredded pineapple
1 package Knox Gelatine

Process: Have milk very cold. Mix juice, sugar, and gelatine previously soaked in ½ cup cold water. Pour remainder water over lemon rinds, bring to boiling quickly and pour over sugar. When cold, add pineapple and vanilla. Add slowly to very cold milk, stirring constantly. Though this sometimes curdles, it is quite smooth when frozen. Makes 6 quarts.

Mrs. C. D. Killebrew, Auburn, Ala.

Grape Sherbet

1 pint grape juice, 1 pint water, juice 3 lemons, and sugar to taste. Mix and freeze.

Mrs. John Tilley, Montgomery, Ala.

Grape Juice Sherbet

1 pint water
1 pint milk
1 cup sugar
1 tablespoon Knox Gelatine
1 cup grape juice
1½ lemons, juice

Process: Dissolve gelatine, add first 3 ingredients, and partially freeze. Then add grape and lemon juice and freeze.

Mrs. E. V. Baldy, Marion, Ala.

Green Ice

1 dozen lemons
3 eggs, separated
1 heaping teaspoon Knox Gelatine

Process: Grate rinds of 3 lemons, cover with pint boiling water; let cool. Beat yolks with 2 cups sugar until very light and creamy; add lemon juice, gelatine dissolved, grated rind and water, whites beaten very stiff, and sugar, if needed. Pour into gallon freezer and fill with water within 2 inches of top. Color delicate green with liquid, or paste fruit coloring. A few cherries on top, shredded citron, almonds, or sprigs of mint, make it even more attractive.

Mrs. Thos. G. Hyman, New Berne, N. C.

Lemon Sherbet

Juice 3 lemons, 1 quart fresh milk, 1½ cups sugar

Process: Mix juice and sugar and pour into freezer. When very cold, stir in milk gradually to prevent curdling. Freeze and serve in dainty glasses.

Beatrice Van C. Meegan, Washington, D. C.

KNOX SPARKLING GELATINE improves Soups and Gravies.

Lemon Sherbet

6 lemons, juice
1 can grated pineapple
1¾ pounds sugar
2 quarts water
Whites 3 eggs, well beaten

Process: Boil water with sugar 10 minutes. Cool, add fruit and juice, and strain. When partially frozen, add whites.

Mrs. Chas. D. Martin, Jacksonville, Fla.

Orange Ice

12 oranges, juice
4 cups sugar
6 lemons, juice
2 quarts water

Process: Boil sugar and water 10 minutes. Let cool, add juices and freeze.

William Dorsey Chapter, Tarboro, N. C.

Orange Sherbet

3 cups water
2 cups orange juice
2 cups sugar
½ cup lemon juice

Process. Prepare as Mrs. Bashinsky's Orange Sherbet.

Henrietta Jessup.

Orange Cream Sherbet

1¼ cups sugar
1½ cups milk
1½ cups orange juice
1½ cups thin cream

Process: Mix sugar and orange juice. When dissolved, add gradually milk, cream, and a pinch of salt. Freeze.

Mrs. W. H. Mason, Marion, Ala.

Orange Sherbet

1 pint sugar
1 pint orange juice
1 quart water
Grated rind 1 orange
1 teaspoon Knox Gelatine
¼ cup lemon juice

Process: Boil water and sugar 15 minutes; add orange rind, and gelatine previously soaked in cold water. When cold, add fruit juice; strain and freeze. Serve in orange baskets or stemmed glasses.

Elizabeth B. Bashinsky, Troy, Ala.

Peach Surprise

Run 12 peaches through meat chopper, reserving all juice. Pour into freezer; add 2 scant cups sugar and the unbeaten whites of 5 eggs. Freeze and serve in glasses, topped with whipped cream.

Mrs. W. T. Allen, Gallatin, Tenn.

Ask your grocer for KNOX GELATINE—take no other.

Pineapple Sherbet

1 pint water
2 cups sugar
1 teaspoon Knox Gelatine
1 quart grated pineapple
4 lemons, juice
Whites 2 eggs

Process: Boil water and sugar for few minutes. Add gelatine soaked in ¼ cup cold water. When cold, add fruit and juice and freeze. When half frozen, add whites of eggs beaten stiff. If preferred snow white, strain juice from pineapple.

Mrs. Pearl Ingersoll, Alexander City, Ala.

Pineapple Sherbet

1 quart cold water
1 quart boiling water
2½ cups sugar
⅔ box Knox Gelatine
1 pint milk
1 pint cream
1 can pineapple
6 lemons, juice

Process: Dissolve gelatine in 1 cup of the cold water, add boiling water, remainder of cold water, and sugar. Bring to boiling point and cool. Add lemon juice, and the pineapple after it is put through the food chopper. Partially freeze, then add milk and cream and finish freezing.

Mrs. James A. Embry, Ashville, Ala.

Raspberry Sherbet

1 cup sugar
2 cups water
1 tablespoon Knox Gelatine
1 quart raspberries
2 lemons, juice
Whites 4 eggs

Process: Boil sugar and water 10 minutes, add gelatine previously soaked in ¼ cup cold water, and stir until dissolved. When cool, add raspberries mashed and strained through cheese cloth, lemon juice, and stiffly beaten whites. Freeze, remove dasher and let ripen 2 hours.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

We Three Sherbet

3 cups water
3 cups sugar
Juice 3 oranges
Juice 3 lemons
3 small bananas

Process: Make as Fruit Sherbet.

Mrs. Maud Winter Stuart, Montgomery, Ala.

SMALL CAKES, KISSES AND GINGER BREAD

Brownies

1½ cups brown sugar
1 scant cup butter
2 cups flour
2 teaspoons cinnamon
2 eggs, beaten very light
2 tablespoons buttermilk
1 scant teaspoon soda
1 cup dates, ⅓ cup nuts

Process: Mix in order given. Drop into greased pan and bake.

Mrs. Emily F. McCall, Mointgomery, Ala.

Brownies

½ cup butter
1 cup sugar
2 eggs
½ cup pastry flour
½ cup English walnuts
¾ teaspoon vanilla
2 squares unsweetened chocolate

Process: Mix in order given; break nuts and reserve to sprinkle over top; bake in slow oven.

Mrs. Harry Inge, Mobile, Ala.

Chocolate Cookies

½ cup butter, melted
1 cup sugar
2 eggs, well beaten
2 squares chocolate, melted
½ cup flour
½ teaspoon Royal B. Powder
1 teaspoon vanilla
1½ cups nuts

Process: Mix in order given. Bake in shallow pans. When done, cut into squares.

Mrs. Parker, Livingston, Ala.

Chocolate Nut Drops

1 cup sugar
1 heaping tablespoon butter
2 eggs, well beaten
2 squares bitter chocolate
1½ cups flour
1 cup pecans
1 tablespoon sherry or sherry extract

Process: Melt chocolate by setting vessel into another with hot water. Cream butter, add other ingredients in order given; drop into floured biscuit pans by spoonfuls and bake.

Mrs. N. J. Greil, Montgomery, Ala.

Cocoanut Cookies

2 eggs, whites
1 cup sugar, scant
2 cups corn flakes
1 cup shredded cocoanut

Process: Mix; flavor with vanilla; drop into pan from spoon and brown in moderate oven.

Sadie Caine, Safford, Ala.

Cream Cookies

1 cup sugar
½ cup butter
1 egg
2¾ cups flour
2½ teaspoons R. B. Powder
¼ teaspoon soda
1 teaspoon nutmeg
½ cup thick, sour cream

Process: Sift flour with soda, baking powder, and nutmeg. Mix in order given and beat well. Drop from teaspoon 3 inches apart; place raisin on top of each and bake. Any other flavoring may be substituted for nutmeg.

Mrs. R. E. Little, Wadesboro, N. C.

Christmas Nut and Fruit Cookies

1 cup butter, 1½ cups sugar
3 eggs, well beaten
2 tablespoons molasses
2½ cups flour
1 teaspoon soda in
3 tablespoons hot water
1½ cups walnuts, chopped
½ lb. dates, ½ lb. figs
1 teaspoon each cloves, cinnamon, vanilla

Process: Put fruit through food chopper and mix with nuts. Mix a small portion of flour with fruits and sift remainder with spices. Mix ingredients in order given. Batter will be very stiff. Mix well; drop in small portions upon greased and floured pans. Bake in moderate oven.

Crisp Cookies

1 egg
¾ cup sugar
2 cups sifted flour
½ cup butter
½ teaspoon soda
2 tablespoons ice water

Process: Cream flour and butter until light. Beat eggs and gradually add sugar. Mix with butter; add soda dissolved in water. Roll thin, cut into fancy shapes, sprinkle with sugar, and bake in moderate oven.

Mrs. E. D. McKinney, Birmingham, Ala.

Drop Cookies

1½ cups sugar
½ cup lard, ½ cup butter
3 eggs
3 cups flour with
1 teaspoon Royal B. Powder
½ cup buttermilk with
1 teaspoon soda
1 teaspoon cinnamon
½ teaspoon cloves
1 cup raisins, 1 cup nuts

Process. Mix in order given. Drop by spoonfuls into greased, floured pans, and bake.

Mrs. J. C. Barber, Dothan, Ala.

Frozen Cookies

1 pound butter
1 cup white sugar
1 cup brown sugar
5 cups flour
1 teaspoon soda
1 teaspoon R. B. Powder
2 tablespoons sweet milk
1 teaspoon vanilla
½ pound blanched almonds or other nuts

Process: Mix into stiff dough and let stand 30 minutes in bowl. Make into rolls 8 inches long or less, wrap in paraffin paper and put into ice box. When needed, slice across in shape of cookies and bake. Dough will keep a week.

Mrs. Lowe, Albany, Ga.

Ginger Cookies

1½ cups brown sugar
½ cup butter
½ cup crisco or lard
3 eggs
2½ cups flour
1 teaspoon soda
1½ tablespoons hot water
1 tablespoon ginger
1 teaspoon cinnamon
1 teaspoon each, cloves and all-spice
1 cup nuts, 1 cup raisins

Process: Cream shortening and sugar, and mix in order given. Drop mixture from teaspoon, into floured biscuit pan, 2 inches apart.

Mrs. S. O. Williams, Dothan, Ala.

Ginger Cookies

1 level cup brown sugar
1 cup shortening
1 cup molasses
2 eggs, well beaten
2½ teaspoons R. B. Powder
6 cups flour
1 teaspoon ginger, ½ teaspoon each salt, cloves, allspice, cinnamon

Process: Sift together all dry ingredients, then mix in order given. Roll dough to ⅛ inch thickness and bake in quick oven. All measures are level.

Mrs. E. L. Mitchell, Livingston, Ala.

Ginger Cookies

My Daughter, Helen Bashinsky Case's Recipe

2 cups Alaga syrup
¾ cup butter
1 tablespoon ginger
1 tablespoon cinnamon
1 teaspoon cloves
1 tablespoon soda
2 tablespoons hot water
Flour

Process: Mix first 5 ingredients and boil. When cool, add soda dissolved in water, and flour to make consistency of cookie dough. Roll thin, cut, and bake in quick oven.

Elizabeth B. Bashinsky, Troy, Ala.

Aunt Alice's Ginger Nuts

1 pound sugar
2 pounds flour
½ pound lard
1 pint molasses
½ teaspoon salt
1 tablespoon ginger

Process: Roll dough to ½ inch thickness, cut with small cutter; place far apart in pan to allow for spreading. Cakes are very hard at first, but soften if kept any length of time. Good for weeks.

Mrs. R. Y. Porter, Greenville, Ala.

Grandmother's Ice Cream Cookies

1 cup butter
1 cup powdered sugar
1½ cups flour
1 egg, well beaten

Process: Soften, but do not melt butter. Sift flour, measure and sift again into butter; rub well together with hands; add sugar, mix thoroughly and add egg. Knead well and set into ice box to chill. Roll into thin dough, cut into any desired shapes, and bake in oven 350° to 370° for 5 to 7 minutes. Lovely for afternoon tea.

Old Fashioned Ginger Cookies

½ cup butter
1 cup molasses
1 teaspoon soda in
1 tablespoon cold water
1 egg
1 tablespoon vinegar
¼ teaspoon cinnamon
1 teaspoon ginger

Process: Mix ingredients in order given; add flour to make moderately stiff dough. Roll thin, cut, and bake on greased tin in quick oven.

Miss Ora Wood, Oneonta, Ala.

Nut Cookies

½ cup butter, ½ cup sugar
½ cup flour, 2 eggs
1 level teaspoon R. B. Powder
¾ cup chopped nuts

Process: Cream butter. Add eggs beaten with sugar until very light and flour sifted with baking powder. Mix well; add nuts, 1 teaspoon lemon juice and sufficient milk to make soft dough. Drop from spoon upon unbuttered baking sheet, one inch apart. Sprinkle with chopped nuts and bake in slow oven. This will make 24 cookies.

Mrs. J. M. Burt, Opelika, Ala.

Pineapple Cakes

½ cup butter
1 cup sugar, 2 eggs
1 cup grated pineapple
2 cups flour
½ teaspoon soda
1 teaspoon R. B. Powder

Process: Cream butter and sugar; add unbeaten eggs singly, beating well after each and ½ teaspoon lemon extract. Sift together dry ingredients and add alternately with pineapple. Butter and flour muffin-rings and fill ⅔ full with batter. Bake in moderately hot oven. When done, scoop out center of cakes and fill with sweetened flavored whipped cream, or Apple Snow. Garnish top with a pecan meat. To make Apple Snow, peel and grate 1 large apple, add 1 cup sugar and 1 unbeaten egg white; beat until light and fluffy; add ½ teaspoon vanilla.

Molasses Cookies

1 cup shortening
1 cup white or brown sugar
1 cup dark molasses
1 egg
5 cups flour (about)
3 teaspoons Royal B. Powder
1 cup sour milk
1 teaspoon cloves
1 teaspoon ginger
1 teaspoon cinnamon

Process: Mix in order given. Cut round or into squares. Bake in quick oven.

Mrs. H. A. Frost, Montgomery, Ala.

Oatmeal Cookies

1 cup flour, 1 cup sugar
2 cups oat meal
1 tablespoon butter
Pinch salt
½ teaspoon nutmeg
2 eggs, well beaten
1 teaspoon Royal B. Powder
2 cups pecan meats

Process: Drop from dessert spoon into greased pan—not too close, and bake.

Mrs. R. Y. Porter, Greenville, Ala.

Oatmeal Cookies

1 cup sugar
½ cup butter
1 egg
1 cup oatmeal, 1 cup flour
3 tablespoons buttermilk
⅓ teaspoon soda
½ teaspoon cinnamon
½ teaspoon allspice
½ teaspoon nutmeg
½ cup raisins, ½ cup nuts

Process: Mix flour, oatmeal, and spices; cream butter and sugar, and mix in order given. Drop upon greased paper and bake quickly. Will make 44 cookies.

Mrs. Stuart McKenzie, Montgomery, Ala.

Oatmeal Cookies

1 tablespoon butter
2 cups sugar
1 egg well beaten
1 cup sour cream
3 cups flour with
1 teaspoon soda and
2 teaspoons R. B. Powder
3 cups rolled oats, ground
1 cup raisins cut with scissors, 1 cup broken pecans

Process: Flour raisins and nuts. Mix in order given. Drop from teaspoon upon greased and floured baking sheet. Bake 15 or 20 minutes.

Mrs. L. B. McKay, Livingston, Ala.

Oatmeal Cookies

1 cup sugar
½ cup butter
1 cup oatmeal
2 cups flour
1 teaspoon Royal B. Powder
1 cup water
1 cup chopped raisins
1 cup chopped nuts

Process: After sifting flour with baking powder, mix in order given. Drop upon buttered pans in very small cakes.

Mrs. W. T. Farley, Tuscumbia, Ala.

Oatmeal Cookies

1 cup butter
1½ cups sugar
2 cups oatmeal
1 teaspoon soda
1 cup buttermilk
½ teaspoon R. B. Powder in
2 cups flour
2 tablespoons cinnamon
1 cup nuts
1 cup raisins

Process: Mix in order given. Add little flour, if too soft. Drop into buttered pans and bake.

Mrs. T. F. Huey, Anniston, Ala.

Sugar Cookies

1 cup sugar
½ cup butter
¼ cup milk
1 egg
1 teaspoon R. B. Powder
Flour

Process: Cream butter and sugar, add egg well beaten, milk. ½ teaspoon vanilla, and 1 cup of flour sifted 3 times with baking powder. Add more flour to make dough sufficiently stiff. Roll thin, cut into shapes; place raisin, date, or nut in center of each, sprinkle little sugar over them and bake 10 to 15 minutes.

Mrs. C. H. Case, Philadelphia, Pa.

Crowns

1 quart sifted flour
1 heaping tsp. R. B. Powder
1 tablespoon powdered sugar
½ teaspoon salt
1 heaping tablespoon butter
1 egg, 1 cup sweet milk

Process: Sift together dry ingredients and mix with butter. Add beaten egg to milk and stir quickly into flour mixture. Roll ½ inch thick, cut into 3 inch squares. turn corners to center and crowd close together in shallow pan and bake in hot oven.

Mrs. I. R. Eskew, Selma, Ala.

Fudge Squares

2 squares bitter chocolate
½ cup butter, 3 eggs
1 cup sugar
¾ cup flour
1 teaspoon R. B. Powder
1 teaspoon vanilla
½ teaspoon salt
1 cup English walnuts

Process: Melt chocolate with butter. Beat eggs until creamy, add sugar gradually and continue beating. Add flour sifted with salt and baking powder, vanilla, nuts, and last, the chocolate mixture; spread ⅓ inch thick in squares in oblong pan. Bake in slow oven. When done, cut into squares at once and remove from pan before it is cold.

Elizabeth B. Bashinsky, Troy, Ala.

Ginger Cakes

My Mother, Clara B. Allen's Recipe

1 cup butter or lard
1 cup sugar
1 cup molasses
1 egg and 1 yolk
1 tablespoon soda
1 teaspoon R. B. Powder
1 heaping tablespoon ginger
1 teaspoon cinnamon
2 tablespoons buttermilk
Flour

Process: Mix in order given. Sift 1 cup flour with all dry ingredients, except soda. Dissolve soda in buttermilk. Add sufficient flour to make stiff dough. Roll, cut into shapes, prick with fork, glaze with white of egg, and bake.

Eloise Allen, Winfield, Ala.

Ginger Bread

1 cup butter
1 cup sugar
1 cup molasses
3 eggs
4 cups flour
2 teaspoons soda
1 cup boiling water
2 tablespoons ginger
1 teaspoon cloves
1 teaspoon allspice

Process: Sift together 3 times all dry ingredients. Cream butter and sugar, add half the molasses, eggs well beaten, flour, and spices. Mix thoroughly, add boiling water, soda dissolved in remaining half of molasses. Pour into buttered pans and put quickly into oven. Bake about 20 minutes and serve with hard or hot liquid sauce.

Mrs. J. H. Phillips, Birmingham, Ala.

Ginger Bread

1 scant cup butter
1 cup brown sugar
1 cup black molasses
3 cups sifted flour
3 eggs, not separated
1 teaspoon ginger
1 teaspoon cinnamon
Pinch of salt
2 teaspoons of soda in
1 cup buttermilk

Process: Beat eggs; cream butter and sugar; add eggs and other ingredients, beating thoroughly. Dissolve soda in buttermilk and add. Bake in moderate oven. Delicious served with hot sauce.

Mrs. P. H. Boissean, Danville, Va.

Ginger Bread

1 cup sugar
½ cup butter
1 cup molasses
3 cups flour, 2 eggs
2 teaspoons soda
1 cup boiling water
2 teaspoons allspice
2 teaspoons ginger
2 teaspoons cinnamon
1 teaspoon cloves

Process: Sift together 3 times all dry ingredients, except soda. Dissolve soda in boiling water or in buttermilk. Mix in order given.

Miss Winfield McIntyre, Tuscumbia, Ala.

Ginger Bread

¼ cup butter
¼ cup sugar
½ cup molasses
1 teaspoon ginger
1 teaspoon soda in
½ cup boiling water
1¼ cups flour
1 egg

Sauce

1 egg, white
1 cup sugar
1 large apple, grated
1 teaspoon vanilla

Process: Beat white until very stiff, add other ingredients, beat 10 minutes, and serve with hot ginger bread.

Mrs. C. A. Jackson, Needham, Ala.

Soft Ginger Bread, 100 Year Old Recipe

1 cup sugar, ½ cup butter
1 cup molasses
1 cup buttermilk
2 eggs, well beaten
3 cups flour
2 tablespoons soda
2 teaspoons ginger
2 teaspoons cinnamon
1 teaspoon allspice, ½ teaspoon each cloves, nutmeg

Process: Cream butter, add sugar gradually, molasses, and eggs. Sift flour, measure, and sift again with soda and spices. Add to butter mixture alternately with milk. Beat thoroughly. Bake in moderate oven.

Soft Ginger Bread

1 cup molasses
⅓ cup butter
½ cup sour milk
½ teaspoon salt
1 egg, well beaten
2 cups flour
1¾ teaspoons soda
2 teaspoons ginger

Mrs. E. V. Baldy, Marion, Ala.

Snappy Ginger Snaps

1 cup sugar
1 cup butter or lard
1 cup Alaga syrup
1 egg, unbeaten
1 tablespoon soda in
½ cup boiling water
1 tablespoon ginger
Flour

Process: Dissolve soda and ginger in boiling water. Mix in order given; add flour to make soft dough; roll very thin; bake in quick oven.

Mrs. W. P. Cowden, Oneonta, Ala.

Fairy Ginger Bread

1 cup butter, 2 cups sugar
½ cup sweet milk
1 teaspoon ginger
5 cups flour, 2 eggs
1 teaspoon nutmeg
½ teaspoon soda

Mrs. A. D. Root, Crete, Neb.

Hermits No. 1

My Daughter, Helen Bashinsky Case's Recipe

1½ cups sugar
1 cup butter
Yolks 3 eggs,
½ cup sour milk
1 teaspoon soda
4½ cups sifted flour
1½ teaspoons cinnamon
½ teaspoon cloves
Whites 3 eggs, beaten stiff
2 cups chopped nuts
1 pound raisins

Process: Sift together all dry ingredients. Mix in order given. Drop by teaspoonfuls upon buttered paper and cook in moderate oven. Allow plenty space between each hermit.

Elizabeth B. Bashinsky, Troy, Ala.

Hermits

1½ cups brown sugar
1 cup butter, 2 eggs
½ cup sour milk
1 teaspoon cinnamon
1 cup raisins, ½ cup nuts
2½ cups flour (about)
½ teaspoon each soda, cloves, and nutmeg

Process: Mix as in Hermits No. 1 using flour sufficient to make batter that will drop from spoon. Bake 10 or 15 minutes in moderate oven.

Mrs. Stuart McKenzie, Montgomery, Ala.

Hermits or Rocks

1 cup butter
1½ cups brown sugar
3 eggs, not separated
3 cups flour
1 teaspoon soda with
2 tablespoons hot water
2 teaspoons cinnamon
½ pound English walnuts
1 pound raisins

Process: Drop from spoon into buttered pans and bake.

Mrs. Julius Jaffe, Birmingham, Ala.

Oatmeal Rocks

1 cup sugar
⅓ cup butter
2 eggs, well beaten
2½ cups raw oatmeal
2½ cups flour
1 teaspoon soda in
2 tablespoons buttermilk
½ teaspoon allspice
1 teaspoon cinnamon
1 pound seeded raisins
1 cup chopped English walnuts

Process: Mix in order given and drop by spoonfuls into greased pan. They should look rough like rocks.

Mrs. D. L. Vaughn, Sewanee, Tenn.

Hermits or Rocks

1 cup butter
1½ cups sugar
2½ cups flour
3 eggs, not separated
Pinch salt
1 teaspoon soda
½ cup citron
1 teaspoon cinnamon
1 cup nuts
1 cup currants
1½ cups raisins
1 teaspoon vanilla

Process: Mix well and drop by tablespoonfuls into well greased pan. Allow plenty space between each rock.

Mrs. W. V. Newsom, Ocala, Fla.

Jam Cakes

1 cup brown sugar
½ cup butter
1 cup blackberry jam
Yolks 3 eggs, well beaten
1 teaspoon cinnamon
¼ teaspoon allspice
½ teaspoon nutmeg
¼ teaspoon cloves
2 cups flour
1 teaspoon soda with
3 tablespoons buttermilk
Whites 3 eggs, well beaten

Process: Cream butter and sugar. Sift flour and spices together 3 times. Mix in order given. Bake in small jam pans or muffin rings, in quick oven, or it may be baked in stove pans.

Elizabeth B. Bashinsky, Troy, Ala.

Nut and Date Kisses

Whites 4 eggs
2 cups sugar
1 pound dates
1 pound pecans

Process: Beat whites of eggs as stiff as possible; add sugar gradually and continue to beat. Add dates and pecans cut fine. Drop by spoonfuls upon oiled paper and cook in very slow oven.

Mrs. S. Roman, Montgomery, Ala.

Date Kisses

Whites 4 eggs
3 cups powdered sugar
1 pound dates, cut fine
½ pound almonds, cut fine

Process: Beat whites of eggs as stiff as possible. Mix and bake as in Nut and Date Kisses.

Mrs. Emil Weil, Montgomery, Ala.

Pecan Kisses

Whites 5 eggs
10 tablespoons sugar
1 cup chopped nuts
½ teaspoon vinegar

Process: Beat whites of eggs, add sugar and beat for 30 minutes. Add other ingredients. Flavor with vanilla. Bake as above.

Mrs. R. Herzfeld, Alexander City, Ala.

Lepcoons

½ cup snowdrift
1 cup brown sugar
1 cup Alaga syrup
Yolks 2 eggs, well beaten
2 teaspoons cinnamon
2 teaspoons spice
½ teaspoon cloves
1 rounded quart sifted flour
2 teaspoons R. B. Powder
½ cup sour milk
½ teaspoon soda
¼ pound citron
½ pound nuts
¼ teaspoon salt
Lemon, vanilla, and almond extract

Process. Use 1 cup flour with citron and nuts. Sift flour with baking powder 3 times. Mix ingredients in order given. Dissolve soda in milk. Drop batter in pieces the size of walnuts into floured pans. Lift out with spatula or batter cake turner; they are very soft when first baked. Ice with plain icing.

Mrs. E. A. Graham, Montgomery, Ala.

Macaroons

½ pound sugar, ½ pound blanched almonds, whites 3 eggs

Process: Beat whites stiff, add sugar and beat. Pour into double-boiler and stir constantly until quite thick (about 15 minutes); add ground almonds and little grated lemon peel; form into small biscuits and bake on buttered tin or on buttered paper, in moderate oven, until light brown.

Mrs. E. B. Cade, Washington, Ga.

Cocoanut Macaroons

2 cups post toasties
1 box shredded cocoanut
1 cup sugar
Whites 3 eggs

Process: Beat eggs until very stiff, add sugar gradually, beating thoroughly; add 1 teaspoon vanilla and other ingredients. Drop by spoonfuls upon greased pans and dry out in very slow oven.

Mrs. H. J. Martin, Birmingham, Ala.

Cocoanut Macaroons

10 ounces sugar, whites 3 eggs, cocoanut

Process: Whip whites until stiff, add sugar and beat well. Add sufficient cocoanut to make thick paste. Drop in rough heaps upon well oiled baking tin and bake in moderate oven about 30 minutes.

Miss Mary Robinson, Rock Ferry, England.

Fruit Macaroons

1 cup sugar
2 tablespoons butter
Pinch salt
1 teaspoon vanilla
2 eggs, not separated
1¼ cups bran
1¼ cups oatmeal with
1 teaspoon Royal B. Powder
1 cup dates
1 cup pecans

Process: Mix in order given, as for cake. Drop by teaspoonfuls into greased pan and bake in moderate oven. Will make 75 macaroons.

Mrs. Lee Betty, Montgomery, Ala.

Walnut Macaroons

Whites 8 eggs
4 tablespoons powdered sugar
3 tablespoons granulated sugar
3 tablespoons flour, walnuts

Process: Sift together 3 times the dry materials and add to stiffly beaten whites. Fold in 2 cups of English walnut meats and bake immediately on greased paper, in quick oven.

Mrs. E. Weil, Montgomery, Ala.

Marguerites

Whites 2 eggs
1 cup powdered sugar
2 tablespoons sifted flour
1 cup nuts chopped fine
Pinch Royal Baking Powder

Process: Beat whites to very stiff froth, add sugar and beat until light, then add flour sifted with baking powder. Stir in nuts Spread upon long snowflake crackers and brown in slow oven.

Miss Ida Peacock, Selma, Ala.

Marguerites

My Daughter, Helen Bashinsky Case's Recipe

Whites 2 eggs (beaten stiff)
2 cups sugar
3 tablespoons flour with
1 teaspoon R. B. Powder
1 cup finely chopped, blanched walnuts or hickory nuts

Process. Mix in order given. Spread carefully upon snowflake crackers and brown delicately in oven.

Elizabeth B. Bashinsky, Troy, Ala.

Maple Drop Cakes

½ cup butter
2 cups maple syrup
½ cup milk
2 eggs, well beaten
3 teaspoons R. B. Powder
Flour

Process: Mix in order given. Sift baking powder with 1 cup of flour, then add sufficient flour to make soft batter.

Miss Susie Segars, Troy, Ala.

Mince Meat Cookies

2 cups sugar
1 cup butter or crisco
2 eggs, not separated
2 teaspoons R. B. Powder
Flour, 1 cup mince meat
Vanilla or lemon

Process: Mix in order given, using sufficient flour to make stiff dough. Roll thin, cut, and bake.

Aline Sacks, Troy, Ala.

Chocolate Muffins

2 squares bitter cholocate
1 cup sour milk
2 eggs, separated
3 tablespoons butter
1 cup sugar
1¼ cups flour
1 teaspoon soda
½ teaspoon vanilla

Process: Mix ½ cup of the milk, chocolate, and yolks in double-boiler and cook until thick and smooth, stirring constantly. Remove, from stove; add sugar, butter, vanilla, and flour alternately with ½ cup milk in which flour has been dissolved. Beat well, fold in well beaten whites. Pour into greased muffin tins and bake in moderate oven.

Muffin Cakes

½ cup butter
1 cup sifted sugar
2 eggs, separated
2 cups sifted flour
2 teaspoons Royal B. Powder
½ cup milk

Process: Beat yolks until very light, gradually adding ½ the sugar. Cream butter and add remainder of sugar. Cream mixtures together. Sift flour with baking powder 3 times and add alternately by tablespoonfuls with milk. Add well beaten whites and 1 teaspoon lemon extract. Put into buttered muffin pans. Bake in moderate oven.

Helen Dent, Montgomery, Ala.

Date Bars

3 eggs, not separated
1 cup sugar, 1 cup flour
1 tablespoon R. B. Powder
1 package dates
1 cup nut meats
1 teaspoon vanilla

Process: Use part of flour on fruit, sift remainder with baking powder. Mix as for cake and bake in biscuit pan. When cold, ice and cut into bars.

Mrs. Lowe, Albany, Ga.

Nut Bars

3 eggs, separated
1½ cups flour
2 cups sugar
Pinch of salt
2 teaspoons R. B. Powder
1 cup dates, 1 cup nuts

Process: Mix and sift dry ingredients. Beat yolks until very light, gradually add dry ingredients and continue beating. Add stiffly beaten whites. Put into well buttered, shallow tins and bake about ½ hour. While hot, cut into strips size of lady fingers and dust with powdered sugar. Fine for afternoon tea.

Mrs. E. F. Oates, Pittsburgh, Pa.

Nut Muffin Cakes

4 eggs
1 cup sugar
½ cup butter
1 teaspoon R. B. Powder in
1½ cups flour
1 cup nut meats

Process: Cream butter with sugar, add eggs singly, beating well after each, flour, nuts and flavoring, if desired.

Mrs. D. L. Watson, Hartford, Ala.

Queen's Cakes

½ pound flour, 6 ounces butter
½ pound sugar, 4 eggs
2 teaspoons Royal Baking Powder

Process: Melt butter until it becomes like oil. Beat eggs until very light, gradually adding sugar. Sift flour with baking powder 3 times and sift gradually into batter, alternating with butter oil. The mixture should be fairly moist and it may be necessary to add little milk. Grease small tins, put teaspoonful into each, and bake.

Mrs. William Robinson, Weaverham, England.

Hot Snow Balls

½ cup butter
1 cup powdered sugar
3 cups pastry flour
3 teaspoons R. B. Powder
½ cup sweet milk
Whites 6 eggs

Process: Cream butter, add sugar and beat 5 minutes. Sift flour, measure, sift twice with baking powder and add to butter alternately with milk. Fold in whites stiffly beaten to which 1 teaspoon vanilla has been added. Fill buttered cups ½ full with batter and steam 30 minutes. Serve with orange marmalade and whipped cream or with your favorite sauce. This will serve 12.

Short Cake

1 tablespoon sugar
1 egg with ½ cup water
4 tablespoons shortening
2 cups flour
3 teaspoons R. B. Powder
½ teaspoon salt

Process: Sift together the dry ingredients; add shortening and mix thoroughly with steel fork. Add liquid slowly to make soft dough. Half fill large greased muffin rings which have been placed on baking pan. Bake in hot oven 10 or 15 minutes. Split, butter, and fill with fresh strawberries covered with whipped cream.

Mrs. J. W. Nixon, Livingston, Ala.

Ammonia Tea Cakes

5 eggs, separated
2 cups sugar
1 cup butter, 2 pounds flour
1 tablespoon ammonia crystals

Process: Cream butter and sugar, add yolks well beaten, flour, whites beaten stiff, and the ammonia crystals dissolved in little water. Roll thin and bake quickly.

Mrs. Xavier Haynie, Gallatin, Tenn.

Old Fashioned Ammonia Tea Cakes

1 pound granulated sugar
½ pound butter
1 cup buttermilk
½ ounce powdered ammonia
2 pounds flour
4 eggs

Process: Cream butter and sugar, add eggs singly, beating well after each. Add milk, then quickly add ammonia and flour. Roll, cut into fancy shapes and moisten tops with water. Sprinkle with granulated sugar and bake light brown.

Mrs. W. R. Powledge, Opelika, Ala.

Tea Cake No. 1

3 eggs
1 cup sugar
1 cup butter
2 teaspoons R. B. Powder
Flour (about 3 cups)
Vanilla

Process: Sift baking powder with 1 cup flour. Mix ingredients in order given. Use additional flour to make dough of right consistency.

Mrs. Verner Ordway, Anniston, Ala.

Tea Cakes

11 heaping tablespoons brown sugar, 3 eggs
1 tablespoon lard, nutmeg
1 quart flour
1 teaspoon soda, pinch salt
2 teaspoons cream tartar

Flavor with nutmeg

Mrs. Garland Daniel, Greensboro, N. C.

Tea Cakes

½ pound butter
1 cup 4X sugar
1 egg
2½ cups flour
½ teaspoon R. B. Powder
2 teaspoons vanilla

Elizabeth S. Hannah, Montgomery, Ala.

Tea Cakes

1 cup sugar, 1 egg
1 teaspoon vanilla or almond
2 tablespoons soft butter
1 tablespoon lard
1 salt spoon salt
2 cups sifted flour
1 heaping tsp. R. B. Powder
1 cup sweet milk

Add raisins or citron, if desired, and more flour, if needed.

Mrs. M. T. Scott, ex-Pres. General D. A. R., Bloomington, Ill.

Tea Cakes

1½ cups sugar
1 cup butter, 3 eggs
4 tablespoons buttermilk
1 teaspoon soda; flour

Mix as Tea Cakes No. 1

Mrs. Stuart McKenzie, Montgomery, Ala.

My Mother, Evalina Dulaney Bachman's Tea Cakes

3 eggs and
Yolks 2 eggs
3 cups brown sugar
1 cup butter or lard
½ cup sweet milk
1 teaspoon soda in
1 tablespoon boiling water
Flour

Process: Mix in order given. Season to taste. Butter or lard, may be used, or ½ cup of each. Use sufficient flour to make consistency of soft dough. Cut with old fashioned cutter with points.

Anna Bachman Hyde, ex-Historian, Gen. U. D. C., Chattanooga, Tenn.

Boston Tea Cakes

1 cup butter
½ cup sugar
3 eggs
3½ cups flour
1 teaspoon R. B. Powder
½ cup cold water
1 teaspoon soda in
½ cup hot water
½ teaspoon cloves
1 teaspoon cinnamon
1 nutmeg
1 cup walnuts, chopped
1 pound raisins, seeded and chopped

Process: Sift flour with baking powder and spices and mix in order given. Drop by teaspoonfuls into greased pan and bake in quick oven.

Mrs. Alice M. Wiley, Wellesley Hills, Mass.

Tea Biscuits or Cakes—an English Recipe

3 cups flour
2 cups sugar
1 cup butter
2 eggs
3 teaspoons cinnamon
2 cups raisins
1 cup nuts
½ teaspoon soda

Process: Cream butter and sugar; add eggs, flour sifted with cinnamon, the raisins, nuts, and last, the soda dissolved in little hot water. Cook in muffin rings. This recipe will make 36 cakes.

Mrs. E. L. Huey, ex-Pres. Ala. Div. U. D. C., Bessemer, Ala.

Tea Cakes

4 eggs (not separated)
2 cups sugar, 1 cup butter
1 quart flour
2 teaspoons R. B. Powder
1 tablespoon sweet milk
Lemon, vanilla or almond

Use as little flour as possible.

Mrs. John Weedon, Tanner, Ala.

Tea Cakes

5 eggs, not separated
2 cups sugar
1 cup butter
6 cups flour
1 teaspoon soda
2 teaspoons cream tartar

Process: Cream butter and sugar, add eggs well beaten and flour sifted with other ingredients.

Mrs. Dan T. Smith, Birmingham, Ala.

Tea Cakes

My Mother, Mrs. Eliza Jenkins' Recipe

4 eggs
1 cup butter
2½ cups sugar
½ cup sweet milk
1 teaspoon soda
6 cups flour, nutmeg

Mrs. Frank Chenault, Castalian Springs, Tenn.

Tea Cakes

½ cup butter
½ cup sugar
Pinch salt
1 egg
1 cup flour
Lemon or vanilla

Process: Mix into as soft dough as you can handle. Let stand in refrigerator an hour or two, or all day. Roll very thin, cut, and put into pan with spatula or bread knife, and bake quickly.

Olive Wiley Gardner, Montgomery, Ala.

Dutch Tea Cakes

4 cups sugar
2 cups butter
1 teaspoon vanilla
4 eggs, separated
2 cups milk
1 teaspoon soda

Process. Mix in order given. Add sufficient flour to make very stiff batter. Drop from teaspoon into buttered tins, sprinkle with sugar and little cinnamon, and bake.

Mrs. A. G. Storey, Talladega, Ala.

Nut Tea Cakes

1 cup light brown sugar
½ cup butter or cottolene
Whites 2 eggs, yolk 1 egg
½ cup sweet milk
2 cups flour
2 teaspoons R. B. Powder
2 cups rolled nuts,—black walnuts preferred

Process: Sift baking powder with flour. Beat whites and yolk together and mix in order given.

Mrs. W. W. Barnett, Dothan, Ala.

Tramps

2 cups sugar
1 cup butter
2½ cups flour, 2 eggs
2 teaspoons Royal B. Powder
1 teaspoon cinnamon
1 cup raisins

Process: Sift together dry ingredients and mix in order given. Drop by teaspoonfuls upon buttered cookie pan. Cook in hot oven until only slightly brown. They harden when cool and must seem gummy when eaten.

Mrs. Mack W. Allen, Detroit, Mich.

Wafers

4 ounces butter, 1 egg
4 ounces sugar, 8 ounces flour
½ cup sweet milk
1 teaspoon vanilla

Process: Melt butter in milk; stir together sugar, flour, and egg; add gradually milk and butter, vanilla, and pinch salt. Put spoonful of batter into hot wafer irons; when brown, roll upon stick.

Mrs. W. P. Boykin, Alexander City, Ala.

Sweet Wafers

1 cup sugar
1 tablespoon butter
1 pint flour
3 eggs

Process: Mix in order given. Add milk and water in equal quantities, until batter is sufficiently thin to pour. Bake quickly in wafer irons and roll.

(Mrs. J. D.) Alice H. Pope, Albany, Ga.

CAKES

Directions for Making Cakes

Cut white or light brown papers to fit bottom of pan. Brush the top paper, sides, and stem of pan with melted, unsalted butter, using brush kept for that purpose. Have all ingredients cold. Sift flour and measure by spoonfuls into cup, then sift three times with 1/8 teaspoon salt and Royal Baking Powder. Use unsalted butter, or wash all salt from butter and work out all water. Then measure butter, and cream with a wooden whip until very light and creamy, gradually add sugar and beat for 10 minutes. Add flour and milk alternately in about three portions, beginning with the flour and sifting it into batter. Few recipes specify salt, but a small quantity improves the flavor of all cakes. Mix well and add flavorings. It is well to combine extracts, using two or three different kinds. We especially recommend vanilla and orange which give a delicate, delightful flavor. Add whites beaten very stiff and dry; fold them in carefully and beat very little after they are added.

Frequently cake makers reserve one cup of the flour, with which baking powder is sifted three times and sift into the batter just before whites are added. Personally we prefer this method, but many noted cake makers advise sifting baking powder with all the flour and adding alternately with milk.

In making Whole Egg or Pound Cakes, cream butter and sugar until very light; add yolks, beaten until they are thick, creamy, and lemon colored and proceed as in mixing White Cakes.

When 8 or more eggs are used, cake makers often cream half the sugar with the butter, and beat remaining half with yolks until very light and thick, and then combine the two mixtures and proceed as in mixing White Cakes.

In making Fruit Cakes, reserve one cup of flour for flouring the fruits. Sift spices and Royal Baking Powder with the remainder of flour 4 times and mix as in Whole Egg Cakes, adding last, the well floured fruits.

If baked in loaf, test cake by sticking straw through it, and if no dough adheres, or if cake rebounds when lightly pressed with finger, it is done. When done, invert pan upon linen cloth or waxed paper, and let remain in pan about 20 minutes, until partially cooled.

ROYAL
ROYAL
BAKING POWD
ROYAL
BAKING POWDER
POWDER

Healthful
Reliable
Economical

When a recipe
says "baking powder"
it means

ROYAL
BAKING
POWDER
Absolutely Pure

Made from Cream of Tartar,
derived from grapes.

WHITE CAKES WITH BUTTER

Banana Cake

Whites 4 eggs
½ cup butter
1½ cups sugar
3 cups flour
⅔ cup milk
2 teaspoons R. B. Powder

Process: Mix as white cake, add 1 teaspoon vanilla, and bake in layers. Remove skins and strings from bananas, cut very thin lengthwise, and place upon top of layers; cover bananas with thick layer of Icing No. 2. Cover top and sides of cake with icing and decorate top with nuts. On second day, remainder of cake may be served with whipped cream as dessert.

Elizabeth B. Bashinsky, Troy, Ala.

Bride's Cake

My Mother, Mary Lowe Burford's Recipe

Whites 15 eggs
1 pound each, flour and sugar
¾ pound butter
3 teaspoons Royal B. Powder
½ teaspoon vanilla and lemon

Process: Prepare large pan by sifting little flour over bottom of pan. Cover with 3 or 4 papers cut to fit. Grease pan and top paper with melted, unsalted butter. Cream butter with ½ of flour until very light. Beat whites until stiff; gradually add sugar to whites and continue beating. Reserve 1 cup flour. Add to butter alternately, the remaining flour and whites. Sift the reserved flour with baking powder 3 times and add to batter. Add flavorings and mix.

Elizabeth B. Bashinsky, Troy, Ala.

Spice Cake

Prepare pan, use same materials and mix as in Bride's Cake. To 1½ cups of batter add 1 teaspoon cinnamon and ½ teaspoon each, spice, cloves, mace, and nutmeg, Mix thoroughly. Put spiced batter almost an inch deep into bottom of pan; pour in the white batter. Drop a teaspoon spiced batter here and there over top, and punch into white batter.

Mrs. Will Jones, Dixon Spring, Tenn.

Caramel Cake

Whites 6 eggs
1 cup butter
2 cups sugar
3 cups flour
1 cup sweet milk
1 teaspoon cream tartar
½ teaspoon soda
1 teaspoon vanilla

Process: Mix as Mrs. Mittenthal's White Cake, page 241, and bake in loaf or layers. If in layers, use caramel filling.

Mrs. W. D. Stapler, Anniston, Ala.

"Checker Board" Cake

Use same materials as required for Ten Egg White Cake or Eight Egg Lady Baltimore Cake. Divide batter and to one-half add 4 tablespoons melted chocolate, 1 teaspoon cinnamon, and ½ teaspoon each, cloves and spice. Bake in 3 layers in oblong or square pans. Into one pan, put a line of white batter then a line of dark and so alternating until the opposite end of pan is reached. Into the second pan, place the line of dark batter first, then the white, until the opposite end of pan is reached. Arrange batter in third pan as in first. Put together with thick layer of icing, placing cake from second pan in center. Cover top and sides with icing. When sliced, the cake will present a "checker board" appearance, dark and light squares in same slice. Attractive and good.

Cocoanut Cake

Whites 6 eggs
1 cup butter
2 cups sugar
½ cup sweet milk
½ cup cocoanut milk
3½ cups flour
1 rounded tsp. R. B. Powder
1 teaspoon orange juice
1 teaspoon grated orange rind

Process: Bake in layers. Make an icing of 1½ cups sugar, ½ cup boiling water, whites 2 eggs. Put layers together with icing and sprinkle over with cocoanut and a slight grating of orange peel.

Clementine Brown, Ozark, Ala.

Cocoanut Cake

Whites 6 eggs
2 cups sugar
1 cup butter
1 cup water
4 cups flour
1 teaspoon Royal B. Powder

Process: Sift flour with baking powder and pinch of salt. Mix as white cakes, page 231. Bake in layers in moderate oven. Add cocoanut to icing, flavor and spread over layers and top of cake.

Mrs. L. M. Vildibill, Birmingham, Ala.

Cocoanut Cake

Whites 4 eggs
½ cup butter
1½ cups sugar
3 cups flour
1 cup water
1 teaspoon vanilla
3 rounded teaspoons Royal Baking Powder

Process: Cream butter and sugar, add 2 cups flour, water, vanilla, and stiffly beaten whites. Next add 1 cup flour sifted twice with baking powder. Bake in layers and put together with Cocoanut Filling.

Mrs. E. J. Holt, Smithfield, N. C.

Cream Almond Cake

Whites 4 eggs
1 cup sugar
½ cup butter
½ cup milk
2 cups sifted flour
4 level teaspoons R. B. Powder

Process: Sift flour, measure and sift three times with baking powder. Follow directions for making white cake, page 231. Flavor with ½ teaspoon almond extract. Pour into cake pan lined with greased paper, and bake 25 minutes in moderate oven.

Miss Lucy Bradford, Wetumpka, Ala.

Daisy Cake

Whites 5 eggs
½ cup butter
1⅓ cups sugar
3 teaspoons Royal B. Powder
2¾ cups sifted flour
1 cup milk, ¼ teaspoon salt

See directions for making white cakes, page 231.

Elizabeth B. Bashinsky, Troy, Ala.

Hickory Nut Cake

Whites 7 eggs
1 cup butter
2 cups sugar
3 cups flour
1 cup sweet milk
3 level teaspoons R. B. Powder
Vanilla and orange extracts

Process: Mix as white cakes, pour into pan, scatter 1 cup of hickory nuts over top and bake.

Elizabeth B. Bashinsky, Troy, Ala.

Ice Cream Cake

Whites 7 eggs
2 cups sugar
¾ cup butter
1 cup sweet milk
2 cups flour
1 cup cornstarch
2 teaspoons Royal B. Powder
Lemon and vanilla

Nellie Matthews, Camden, Ala.

Lady Baltimore Cake No. 1

Whites 8 eggs
½ pound butter
1 pound sugar
1 pound flour
1 cup skimmed milk
3 teaspoons Royal B. Powder
½ teaspoon almond extract

Mix as in white cakes. Bake in layers and use following filling:

Whites 4 eggs, well beaten
3 cups sugar
1 cup water
1 teaspoon vanilla
½ teaspoon cream tartar
2 cups each, raisins and nuts

Process: Boil sugar and water until it threads. Pour over whites, beating constantly; add cream tartar and flavoring and continue beating until proper consistency. Add chopped fruits and spread between layers. Reserve part of plain icing for top and sides and decorate top with whole raisins, half nuts, and crystallized cherries.

Mrs. W. B. Nelson, Montgomery, Ala.

Lady Baltimore Cake No. 2

Whites 6 eggs
1 cup butter
2 cups sugar
3½ cups flour
1 cup sweet milk
2 teaspoons R. B. Powder
1 teaspoon rose water

Process: Mix as in white cakes. Bake in layers. Use same filling as in Baltimore Cake No. 1, except use whites of 3 eggs, and 1 cup each, chopped raisins and nuts, and 5 figs cut into strips.

Mrs. M. A. Stevenson, Jacksonville, Ala.

Lady Baltimore Cake

Whites 5 eggs
1 cup butter, 2 cups sugar
3¼ cups sifted flour
1 level teaspoon soda
2 level tsps. cream tartar
1 teaspoon vanilla

Process: Cream butter and sugar until very light, add flour, sifted again with soda and cream tartar, alternately with milk. Fold in whites. Bake in 2 layers.

Filling

To 2 cups sugar add 1 cup boiling water and let dissolve; boil until it "spins a thread." Pour slowly over well beaten whites, beating constantly; add one 10 cent box marshmallows while mixture is hot and beat for half hour, then add ½ pound each, candied pineapple and blanched almonds chopped, and 1 teaspoon rose water. Spread between layers and over top and sides of cake.

Mary Will Sedberry, Wetumpka, Ala.

Lady Baltimore Cake

Whites 6 eggs
1 cup butter
2 cups sugar
1 cup milk
3 cups flour
3 level tsps. R. B. Powder

Process: Cream butter and beat in sugar gradually. Sift flour with baking powder 3 times, and add to butter and sugar alternately with milk, add 1 teaspoon lemon or rose flavoring. Add egg whites last. Bake in 3 layers and use the following icing:

3 cups granulated sugar
1 cup boiling water
Whites 3 eggs
1 cup chopped raisins
1 cup chopped nut meats
5 figs, cut into thin slices

Process: Stir sugar and water until sugar is dissolved, then let boil without stirring until the syrup threads; pour upon well beaten whites, beating constantly all the time. Continue beating until icing is cold; add fruit and spread over layers.

Mrs. L. S. Fluker, Livingston, Ala.

Lady Orange Cake

Whites 6 eggs
2 cups sugar
1 cup butter
1 cup sweet milk
3 cups sifted flour
2 teaspoons Royal B. Powder

Process: Cream butter, add 1 cup of flour and beat well. Add ½ cup milk and gradually add remaining flour. Beat whites until stiff, add sugar and continue beating. Mix whites with butter and flour, add remainder of milk, orange or lemon extract, then baking powder, and stir as little as possible. Put together with boiled icing and sprinkle raisins and English walnuts over each layer.

Mrs. W. A. Thomas, Statesville, N. C.

Lane Cake (Layers)

Whites 8 eggs
1 cup butter
2 cups sugar
3 cups flour, 1 cup milk
2 teaspoons Royal B. Powder
1 teaspoon vanilla

Lane Cake Filling

Yolks 8 eggs
½ cup butter
¾ cup sugar
1 teaspoon cornstarch
1 cup raisins
1 cup English walnuts
1 wineglass brandy or sherry
1 teaspoon vanilla

Process: Cream butter, sugar, and cornstarch; add yolks, raisins, and nuts; cook until very thick. Remove from stove, add flavorings and spread over cake, when cool.

Mrs. J. D. Murphree, Troy, Ala.

Lane Cake (Layers)

Whites 7 eggs
2 cups sugar, ⅔ cup butter
1 teaspoon vanilla
3 cups flour
½ cup sweet milk or water
2 teaspoons R. B. Powder

Lane Cake Filling

Yolks 7 eggs
1 cup sugar
½ cup butter
1 teaspoon vanilla
1 cup chopped raisins
1 cup nuts
1 cup grated cocoanut
Wine glass whiskey or wine

Process: Cream butter and sugar, add yolks well beaten and cook until quite thick. Remove from stove and while hot, add other ingredients.

Mrs. J. H. Henderson, Alexander City, Ala.

Marshmallow Cake

Whites 12 eggs
1 cup butter
3 cups sugar
5 cups flour
1 cup sweet milk
½ cup water, pinch of salt
3 teaspoons Royal B. Powder
1 teaspoon lemon extract

This recipe makes 4 large, or 5 medium layers. Put together with Marshhallow Filling.

Mrs. G. W. Eichlenberger, Anniston, Ala.

Princess Cake

Whites 5 eggs
2 cups sugar
1 cup butter
3 cups sifted flour
3 teaspoons R. B. Powder
1 cup sweet milk

Process: Mix as White Cake, add 1 teaspoon vanilla and bake in layers.

Filling

Dissolve 1½ cups sugar and ¼ teaspoon cream tartar in ½ cup boiling water. Boil without stirring until syrup drops in heavy sheets from spoon; then pour in thin stream over stiffly beaten whites of 2 eggs. Continue beating until almost cold, gradually adding 1 tablespoon orange juice, 2 tablespoons chopped, candied cherries, 1 slice candied pineapple chopped, ¼ cup broken English walnuts, and 1 teaspoon grated orange peel. Put between layers and cover cake with filling. Cover all with following Chocolate Icing:

Melt 4 squares chocolate over hot water. Boil ½ cup hot water with 1 cup sugar until it threads; add melted chocolate and teaspoon butter. Cool and beat until sufficiently thick to spread. Pour over top of cake and let run over sides, spreading with knife.

Mrs. W. J. Nicholson, Centerville, Ala.

Rose Loaf Cake

Whites 12 eggs
1½ cups butter
4 cups sugar
7 cups flour
2 cups milk
6 level teaspoons R. B. Powder
1 teaspoon rose water
1 teaspoon fruit coloring

Mrs. Mollie Fannin, Banks, Ala.

Silver Cake

Whites 9 eggs
1 cup butter
2⅓ cups sugar
1 cup sweet milk
2 heaping teaspoons Royal B. Powder in 4½ cups flour

Mix as White Cakes and bake in loaf or layers.

Mrs. J. C. Rowe, Talladega, Ala.

Silver Cake (Layers)

Whites 6 eggs
½ cup butter
2 cups sugar
3 cups flour
1 cup milk, lemon extract
2 teaspoons Royal B. Powder

Miss S. Mitchell, Livingston, Ala.

Silver Cake

Whites 6 eggs
1 cup sweet milk
2 cups sugar
⅔ cup butter
4 cups sifted flour
2 teaspoons Royal B. Powder

Process: Cream butter, add sugar, and cream until light and fluffy. Add ½ teaspoon lemon extract. Sift flour, measure, and sift 3 times with baking powder. Add flour and milk alternately; beat well and lightly fold in stiffly beaten whites.

(Mrs. H. M.) Katheryn McMillian Palmer, Eutaw, Ala.

Silver Cake

Whites 15 eggs
1 pound sugar, ¾ pound flour
½ pound butter
½ cup cold water

Process: Cream butter and half the sugar until very light. Divide whites and beat in 2 bowls; after becoming very stiff, add remainder of sugar to one bowl of beaten whites, beating constantly; add this to the creamed butter and sugar. Sift flour twice with 2 teaspoons Royal Baking Powder and add alternately with remainder of whites. Be sure that whites are well mixed each time before adding more flour. Add water and rose water.

Mrs. E. W. Starke, Perote, Ala.

Silver Cake

Whites 16 eggs
1 pound flour
1 pound sugar
¾ pound white butter
2 level teaspoons Royal Baking Powder

Process: Cream butter and sugar until very light. Sift flour, measure, sift 5 times with baking powder and add alternately with stiffly beaten whites. Add ½ teaspoon almond extract.

(Mrs. O. H.) Mollie Bizzell McMillian, Eutaw, Ala.

Snow Cake

Whites 5 eggs (unbeaten)
1 cup butter
2 cups sugar
3 cups flour
1 cup sweet milk
2 teaspoons Royal B. Powder

Process: Cream butter and sugar until very light; add singly the unbeaten whites and beat thoroughly after each. Sift flour and baking powder 4 times and add, (sifting into batter) alternately with milk. Add 1 teaspoon vanilla. Bake in long pan and cut to make 2 layers. Put together with

Snow Cake Filling

1 cup sugar; ½ cup milk
2 tablespoons melted butter

Process: Mix sugar and milk and stir until it boils; add melted butter and cook until thick. Flavor with 1 teaspoon vanilla.

Mrs. Rachel Lyons, Chicago, Ill.

White Pound Cake

Whites 16 eggs
1 pound flour
1 pound sugar
⅞ pound butter
2 scant teaspoons cream tartar
1 scant teaspoon soda

Process: Sift flour 4 times. Cream butter with ½ of sugar. Beat whites until stiff, add remaining sugar and beat a few minutes. Sift flour gradually into butter, beating constantly; add soda, fold in the whites. Add cream tartar and any desired flavoring.

Mrs. G. F. Park, Alexander City, Ala.

White Cake

My Mother, Sallie Wright Young's Recipe

Whites 12 eggs
3 cups sugar
5 cups flour
1 cup butter, flavoring
1 cup sweet milk
2 teaspoons Royal B. Powder

Mrs. Sam High, Ashville, Ala.

Grandma's White Cake

Whites 12 eggs
3 cups sugar
1 cup butter
1½ cups sweet milk
5 cups sifted flour
1 teaspoon soda
2 teaspoons cream tartar
Lemon extract

Process: Sift flour with soda and cream tartar. Mix as in white cakes. Bake in loaf or layers.

Mrs. B. C. Hunter, Livingston, Ala.

Ten Egg White Cake

Whites 10 eggs
1 cup butter
2 cups sugar
⅛ teaspoon salt
4 cups flour
1 cup milk
3 teaspoons Royal B. Powder
1 teaspoon rose water

Follow directions for mixing White Cake, page 231.

Elizabeth B. Bashinsky, Troy, Ala.

White Cake

Whites 8 eggs
1 cup butter
2 cups sifted sugar
1 cup sweet milk
2 heaping teaspoons Royal B. Powder in 4 cups sifted flour

Process: Sift flour and measure 4 even cupfuls. Mix as White Cake. Flavor with almond. Bake in layers and put together with Boston Fruit Cake or Lane Cake Filling, or any other preferred filling.

Mrs. H. C. Gilbert, Florence, Ala.

White Cake and Filling

Make cake as Mrs. Gilbert's White Cake. For the filling, cook 3 cups sugar with 1½ cups water until it threads; pour over well beaten whites; beat well and add 1 cup each, raisins, citron and nuts, cut fine.

F. Byrne, Selma, Ala.

White Cake

Whites 8 eggs
½ pound butter
1 pound sugar
1 pound flour
2 teaspoons Royal B. Powder
1 cup milk

Process: Reserve ½ cup of flour. Cream butter with remaining flour. Beat whites to stiff froth and gradually add sugar. Add whites and sugar to butter mixture; add milk, and ½ cup flour previously sifted with baking powder. Flavor to taste. Bake in loaf or layers.

Mrs. Garland Daniel, Greensboro, N. C.

Mrs. Marshall's White Cake

Whites 14 eggs
½ pound butter
1 pound sugar
1 cup milk
1 pound flour
½ teaspoon soda
1 teaspoon cream tartar
Almond and vanilla

Process: Cream soda with butter; sift cream tartar with flour. Follow directions for mixing white cakes, page 231.

White Cake

Whites 12 eggs
1 cup butter
3 cups sugar
4 cups flour
1 cup sweet milk
2 teaspoons soda and
4 teaspoons cream tartar, or
4 teaspoons Royal B. Powder
Juice of 1 lemon

Mrs. H. A. Boyd, Warrenton, N. C.

White Cake

Whites 8 eggs
1 cup butter
2 cups sugar
3½ cups flour
2 teaspoons Royal B. Powder
1 cup sweet milk

Process: Mix as white cakes. Flavor with vanilla. Bake in 3 layers. Color one layer pink with fruit coloring, if desired.

Mrs. E. L. Thornton, Alexander City, Ala.

White Cake

Whites 8 eggs
1 cup butter
2 cups sugar
1 cup milk
3½ cups flour
Pinch of soda
2 teaspoons Royal B. Powder
Rose water

Process: Sift baking powder and soda with flour 4 times. Mix as white cakes and bake in loaf or layers.

Mrs. Sam Mittenthal, Troy, Ala.

White Cake (Loaf)

Whites 8 eggs
2 cups sugar
1 cup butter
3½ cups flour
1 cup milk
2 level teaspoons R. B. Powder

Process: Sift flour 6 times with baking powder and mix as Mrs. Lang's White Cake, page .... Add 1 teaspoon vanilla and ½ teaspoon lemon extract. Bake in moderate oven one hour, gradually increasing heat.

Mrs. James T. Slack, Tuskegee, Ala.

White Cake

Whites 7 eggs
1¾ cups sugar
1 cup butter
1 cup milk
2 teaspoons R. B. Powder
3¾ cups flour
1 teaspoon lemon extract

Process: Mix as White Cake, page 231. Bake in layers; put together with Lemon Cheese Filling No. 3.

Mrs. W. T. Taylor, Burnsville, Ala.

Excellent White Cake

Whites 7 eggs
1¾ cups sugar
1 cup butter
3 cups flour
2 teaspoons Royal B. Powder
1 cup sweet milk
1 teaspoon extract

Mrs. John O. Dabney, Florence, Ala.

White Cake

Whites 7 eggs
3½ cups flour
2 cups sugar
2 teaspoons lemon juice
¾ cup crisco
1 cup luke warm water
2 heaping tsps. R. B. Powder
¾ teaspoon vanilla

Process: Cream crisco with sugar, add lemon juice and pinch of salt. Add ½ cup flour, 1 cup milk or luke warm water, 3 cups flour with which baking powder has been sifted, and vanilla. Fold in stiffly beaten whites. A cake mixed with luke warm water is as good as with milk, but dries out more quickly.

Mrs. J. P. Wood, Jr., Troy, Ala.

White Layer or Loaf Cake

Whites 6 eggs
1 cup butter
2 cups sugar
¾ cup sweet milk
2 rounded tsps. R. B. Powder
3 cups flour
Vanilla and lemon extract

Mrs. Joe McLendon, Dadeville, Ala.

White Crest Cake

Whites 7 eggs
2 cups sugar
¾ cup butter
1 cup milk
2 level tsps. R. B. Powder
Pinch of salt. Flavoring
3½ cups sifted White Crest Flour

Process: Follow directions in mixing White Cake, page 231.

Mrs. O. C. Doster, Ozark, Ala.

White Cake

Whites 6 eggs
¾ cup butter
1½ cups sugar
3 cups flour
⅔ cup water
3 teaspoons Royal B. Powder

Process: Cream butter with sugar, add whites unbeaten; mix smooth; add flour and water in 2 portions, mixing quickly, but well; add 1 teaspoon vanilla and last, sift in the baking powder. Mix well, bake in 3 layers in rather quick oven. Turn out, cool, and put together with Chocolate Filling No. 2.

Mrs. S. R. Dull, Atlanta, Ga.

White Layer Cake

Whites 5 eggs
1 cup butter
2 cups sugar
2½ cups flour
1 cup cold water
2 teaspoons Royal B. Powder

Process: Cream butter and sugar, add 1 teaspoon vanilla and the water. Mix well; add flour sifted with baking powder. Beat 10 minutes; add well beaten whites. This may be baked in loaf, in layers, or in sheets for blocking.

Mrs. R. V. Brawley, Statesville, N. C.

White Cake

Whites 6 eggs
1½ cups sugar
¾ cup butter
3½ cups flour
2 teaspoons Royal B. Powder
1 cup sweet milk

Process: Mix as in white cakes. Reserve ½ cup of the flour sifted 3 times with baking powder and add last. Flavor with 1½ teaspoons lemon extract.

Mrs. Chas. Chenault, Richmond, Mo.

Inexpensive White Cake

Whites 3 eggs
½ cup butter
1½ cups sugar
3 cups flour
1 cup sweet milk
4 teaspoons Royal B. Powder
1 teaspoon lemon extract
¼ teaspoon salt

Process: Cream butter and sugar; add alternately dry ingredients and milk; beat well and add extract and whites. Bake in layers, or in one pan and cut into halves.

Mrs. S. G. Lang, Sandersville, Ga.

White Mountain Cake

Whites 10 eggs
2⅔ cups sugar
1 cup butter
1 cup sweet milk
4 cups flour
3 level teaspoons R. B. Powder

Process: Mix as in white cakes; flavor; bake slowly from 1½ to 1¾ hours.

Mrs. Henry Seale, Greenville, Ala.

Vanity Cake

Whites 6 eggs
½ cup butter
1½ cups sugar
½ cup sweet milk
1½ cups flour
½ cup cornstarch
1 teaspoon Royal B. Powder
Vanilla and orange extracts

Mix as white cakes and bake in loaf or layers.

Mrs. Jas. F. Green, Anniston, Ala.

WHITE FRUIT CAKES

White Almond Cake

Whites 12 eggs
3 cups sugar
1 pound butter
4½ cups flour
1 cup milk
2 teaspoons Royal B. Powder
½ pound blanched almonds
1 teaspoon almond

Process: Cut almonds into small pieces and flour. Follow directions for mixing white cakes. Add almonds last.

Mrs. John H. Bankhead, Jr., Jasper, Ala.

White Fruit Cake

Whites 24 eggs
1½ pounds flour
1½ pounds sugar
¾ pound butter
2½ teaspoons Royal B. Powder
Juice 2 lemons
2 pounds citron
1 pound almonds
½ lb. each, crystallized grapefruit, orange peel, pineapple

Process: Mix as white cake. Add fruit and nuts cut into long, thin strips and well floured. Add lemon juice and 1 teaspoon flavoring. Steam in regular cake pan for 4 hours.

Mrs. Thos. W. Wilson, Gastonia, N. C.

Layer Fruit Cake

Whites 16 eggs
½ pound butter
1 pound sugar
1 pound flour
½ cup sweet milk (scant)
3 tablespoons cream tartar
1 scant teaspoon soda
1 teaspoon lemon
1 teaspoon vanilla
2 pounds raisins, chopped
Nut meats from 2 pounds English walnuts in shells

Half this recipe will make nice size cake.

Process: Sift flour with soda and cream tartar 5 times. Mix as in white cake. Add floured raisins and nuts. Bake in layers and put together with cocoanut icing.

Elizabeth B. Bashinsky, Troy, Ala.

White Fruit Cake

Whites 16 eggs
¾ pound butter
1 lb. sugar, 1 lb. sifted flour
1 cup sweet milk
2 teaspoons R. B. Powder
1 teaspoon rose water

1 pound each, citron, blanched almonds, English walnuts, crystallized pineapple. Use part of flour to flour fruit.

Mrs. B. H. Whittington, Greenville, Ala.

White Fruit Cake

Whites 16 eggs
1 lb. sugar, 1 lb. sifted flour
¾ pound butter
2 cocoanuts, grated
2 pounds blanched almonds
2 pounds citron, cut fine
1 wine glass brandy, or wine and brandy mixed

Mrs. M. H. Weedon, Tanner, Ala.

Mrs. Mary Victoria Rogan's White Fruit Cake

Whites 16 eggs
2 pounds sugar
2 pounds flour
¾ pound butter
2 pounds citron
2 pounds blanched almonds, chopped fine
2 grated cocoanuts
2 teaspoons cream tartar
1 teaspoon soda
Wine glass brandy

White Fruit Cake

Whites 12 eggs
1 pound sugar
1 pound flour
¾ pound butter
2 teaspoons R. B. Powder
1 cup grated cocoanut
2 pounds blanched almonds
½ pound crystallized pineapple
½ pound crystallized cherries
½ pound pecans
½ pound Brazil nuts

Process: Mix as white cake and add last, floured fruits and nuts.

Mrs. A. H. Meriwether, Hayneville, Ala.

White Fruit Cake

Whites 12 eggs
1 pound sugar, 1 pound flour
½ pound butter
2 teaspoons R. B. Powder
2 tablespoons whiskey
1 teaspoon vanilla
1 teaspoon lemon
1 cup raisins, 1 cup pecans
½ pound crystallized cherries
½ pound almonds, chopped

Mrs. Kitty Young, Gallatin, Tenn.

White Fruit Cake (Layers)

Whites 6 eggs
2 cups sugar
1 cup butter
3 cups flour
2 teaspoons R. B. Powder
1 cup sweet milk

Process: Mix as in white cakes. Divide batter and to half, add 1 cup chopped nuts, 1 cup seeded raisins, 1 teaspoon each, cloves, cinnamon, and spices. Bake in 4 layers. Alternate layers, and put icing between and over top. Flavor icing with lemon.

Mrs. F. W. McLaurine, Livingston, Ala.

White Fruit Cake

Whites 12 eggs
1 pound sugar
¾ pound butter
1 pound flour
1 cup milk
2 teaspoons R. B. Powder
1 pound citron
1 cocoanut, grated
1½ pounds blanched, chopped almonds

Mrs. Warren P. Lovett, Sandersville, Ga.

White Fruit Cake

Whites 12 eggs
1 pound sugar
1 pound flour
¾ pound white butter
1 lb. each citron and almonds
2 cocoanuts, grated
1 glass light colored wine
1 teaspoon soda

(Mrs. O. H.) Mollie Bizzell McMillian, Eutaw, Ala.

White Fruit Cake

My Mother, Rosa Z. Sacks' Recipe

Whites 8 eggs
1 cup butter
2 cups sugar
4 cups flour
2 teaspoons R. B. Powder
1 teaspoon lemon
½ teaspoon almond
1 cup grated cocoanut
½ pound each, crystallized cherries, crystallized pineapple, citron, dates, figs, English walnuts, and pecans

Aline Sacks, Troy, Ala.

White Fruit Cake

Whites 11 eggs
1 cup butter
3 cups sugar
6 cups flour
1 cup milk
2 teaspoons R. B. Powder
1 lb. Sultana (white) raisins
1 lb. figs, ¼ lb. citron
½ lb. each, English walnuts and almonds
1 package cocoanut
2 teaspoons lemon extract

Mrs. Geo. W. Lavelock, Richmond, Mo.

White Fruit Cake

Whites 3 eggs
1½ cups butter
2 cups sugar
3¼ cups flour
1½ cups cold water
1 heaping tsp. R. B. Powder
1 teaspoon lemon
½ grated cocoanut
½ pound each, blanched almonds, English walnuts, pecans, and 1 pound raisins

Process: Sift 3 cups flour with baking powder and mix in order given. Dredge fruits and nuts in ¼ cup flour and add just after stiffly beaten whites. Bake in moderate oven from 2 to 3 hours.

Mrs. J. L. Thornton, Alexander City, Ala.

White Plum Cake

My Mother's Recipe

Whites 16 eggs
6 cups flour
4 cups sugar
1½ cups butter
2 cups sweet milk
4 level teaspoons R. B. Powder

Process: Wash salt from butter; mix sugar and butter and cream until very light. Stir, not beat in, 2 cups of flour; add 4 cups flour sifted twice with baking powder, alternately with milk; add rose or vanilla and stir in whites very stiffly beaten. Split and open flat a handful raisins, dust with flour. Pour into well greased cake pan a thin layer of batter, dot over with raisins, 2 or 3 inches apart, and alternate with batter and raisins until all batter is used. Raisins are more easily handled, if warmed before opening and seeding. May be baked in loaf or layers.

Mrs. Sue Magruder Smith, Tuskegee, Ala.

Nut Cake

Whites 4 eggs
1½ cups sugar
½ cup butter
¾ cup milk or water
1 pint flour
1 tsp. R. B. Powder
1 cup nuts
1 teaspoon vanilla

Process: Follow directions for making white cakes and add nuts well floured. Bake in loaf about 45 minutes.

Mrs. M. Woolf, Birmingham, Ala.

WHOLE EGG CAKES—LOAF AND LAYERS

Burnt Leather Cake and Filling

Yolks 3 eggs, whites 2 eggs
1½ cups sugar
½ cup butter
1 cup water
2 cups flour
3 tablespoons caramel syrup
1 teaspoon vanilla
1 cup flour with
2 rounded teaspoons R. B. Powder, whites 2 eggs

Process: Cream butter and sugar; add yolks well beaten, water, and 2 cups flour. Beat 5 minutes; add other ingredients in order given. Bake in 2 layers in quick oven.

Filling

White 1 egg
¾ cup sugar
⅓ cup water
Caramel syrup

Process: Boil sugar and water until it spins a thread; pour into beaten white of egg and beat thoroughly. Add caramel syrup until delicate tan color.

Caramel Syrup

Put 1 cup brown sugar into skillet on stove and stir until it melts, then brown until it smokes. Remove and stir in ⅓ cup boiling water. Return to stove and stir until smooth. May be kept in bottle indefinitely.

Amelia R. Walters, Oakland, Cal.

Butter Cake

4 eggs, 1 cup milk
½ cup butter
2 cups sugar
3 cups sifted flour
3 scant teaspoons Royal Baking Powder

Process: Cream butter and sugar, add singly unbeaten eggs, alternately with flour and milk. Sift baking powder with last cup flour and add. Flavor with 1 scant teaspoon each, lemon and vanilla.

(Mrs. W. A.) Clara Bronson, Titusville, Pa.

Cinnamon Cake

1 egg, not separated
1 heaping tablespoon butter
¾ cup sugar
¾ cup milk
2 cups flour
2 teaspoons Royal B. Powder
½ teaspoon vanilla

Process: Sift flour with baking powder 3 times. Then mix in order given. When baked, butter top, sprinkle with sugar and cinnamon and keep in oven for minute or two.

(Mrs. W. A.) Clara Bronson, Titusville, Pa.

Cinnamon Cake

2 eggs, not separated
3 cups sifted flour
1 teaspoon cream tartar
½ cup butter
2 cups sugar
½ nutmeg
1 teaspoon cinnamon
¾ cup milk
½ teaspoon soda
1 tablespoon warm water

Process: Sift flour with cream tartar, sugar, and nutmeg and crumb with knives into butter, as for pie crust. Take out generous half cup of these ingredients, add cinnamon and reserve for tops. To the remainder, add eggs beaten together until light, milk, and last, the soda dissolved in warm water. Put into greased pie plates (about 3 plates) sprinkle tops with "crumbs," which were reserved, and bake in moderate oven.

(Mrs. W. A.) Clara Bronson, Titusville, Pa.

Cinnamon Cake

2 well beaten eggs
3 cups flour
1½ cups sugar
1 tablespoon butter
1 cup milk
2½ teaspoons R. B. Powder
1 heaping teaspoon cinnamon

Process: Mix and cream first 3 ingredients and reserve 1 cupful of this mixture. Add other ingredients, except cinnamon, to the remaining batter and put into greased pan. Add cinnamon to the cup of reserved mixture and spread over that in pan. Cook 25 or 30 minutes in moderate oven.

Mrs. Anita Taylor, New York, N. Y.

Coffee Spice Cake

2 eggs, separated
½ cup butter
1 cup sugar
2 cups flour
½ cup strong coffee
3 teaspoons R. B. Powder
2 teaspoons mixed spices
⅛ teaspoon salt

Process: Mix as in Cup Cake, substituting coffee for milk. Bake in layers and put together with Mocha Filling. Double the quantity, if desired.

Mrs. G. W. Eichelberger, Anniston, Ala.

Checker Board Cake

Whites 4 eggs
½ cup butter
1¼ cups sugar
½ cup water
1 teaspoon vanilla
2½ cups sifted pastry flour
1 rounded teaspoon Royal Baking Powder

Process: Cream butter and sugar until very light, add vanilla, flour and water alternately, and fold in stiffly beaten whites.

Dark Part

Yolks 4 eggs, well beaten
½ cup butter
1 cup brown sugar
1 teaspoon vanilla
2 cups sifted pastry flour
1 rounded teaspoon Royal Baking Powder
1 ounce chocolate, melted
1 teaspoon each cloves, nutmeg, cinnamon

Process: Sift pastry flour; measure and sift 3 times with baking powder, and once more with spices. Cream butter and sugar, add chocolate, yolks well beaten, flour and ½ cup water alternately. Bake in 3 layers in square pans. Arrange batter and stack layers as in Checker Board Cake, page 234.

Mrs. J. E. Henderson, Pensacola, Fla.

One Egg Coffee Cake

1 tablespoon butter
¾ cup sugar
1 egg
1½ cups flour
1 cup milk
2 teaspoons Royal B. Powder

Process: Bake in moderate oven 20 to 30 minutes. Sprinkle with sugar, cinnamon, and nuts.

Mrs. N. J. Greil, Montgomery, Ala.

Mrs. W. W. Tate's Croton Cake

6 eggs
1 pound sugar
1 cup milk
½ pound butter
1 pound flour
2 teaspoons R. B. Powder

Process: Mix as Mrs. Thompson's Cup Cake.

Cup Cake

4 eggs, separated
1 cup butter
2 cups sugar
3 cups sifted flour
1 cup milk
1 teaspoon vanilla
2 teaspoons Royal Baking Powder

Process: Reserve 1 cup of the flour. Cream butter and sugar until light; add well beaten yolks, remaining flour and milk alternately; beat thoroughly. Add flour sifted 4 times with baking powder and fold in the whites beaten very stiff and dry. Flavor. Bake in loaf or layers. If preferred, whites of 8 eggs may be used instead of 4 whole eggs.

Mrs. W. W. Thompson, Miami, Fla.

Fairy Cake

5 eggs
1 cup butter
2 cups sugar
4 cups flour, ¾ cup milk
1 teaspoon vanilla
2 teaspoons Royal B. Powder

Process: Mix as Cup Cake. Reserve one cup flour, sift three times with baking powder and add just before folding in whites.

Mary Will Mabson, Greenville, Ala.

Feather Cake

1 egg
1 cup sugar
½ cup sweet milk
1½ cups flour
1 heaping tablespoon butter
1 level tsp. cream tartar
½ level teaspoon soda
1 teaspoon vanilla

To be broken, not cut, and eaten while fresh.

Mary Hill Sedberry, Wetumpka, Ala.

Feather Cake

3 eggs, separated
¼ cup butter
1 cup sugar
2 cups flour, ½ cup milk
1 teaspoon vanilla
2 teaspoons R. B. Powder

Process: Mix as in Cup Cake. Bake in small biscuit pan and serve with Sauce No. 2.

Elizabeth B. Bashinsky, Troy, Ala.

Layer Cake and Chocolate Filling

1 egg, yolks 2 eggs
1 cup sugar
3 rounded tablespoons butter
1 cup milk
2 cups flour
2 heaping tsps. R. B. Powder

Process: Beat together yolks and white of egg until very light, then mix in order given. Bake in layers and put together with Plain Boiled Icing to which 4 tablespoons melted chocolate has been added.

Mrs. C. W. Cogdell, Inverness, Ala.

Pineapple Layer Cake

6 eggs, separated
Yolks 2 eggs
1 cup butter
2½ cups sugar
3½ cups flour
2 rounded teaspoons Royal Baking Powder
1 can grated pineapple

Process: Bake in layers. When cold, cover layers with Cooked Icing No. 3 and well drained, grated pineapple; use plain icing over top and sides. If desired, half of batter may be colored with orange coloring.

Mrs. R. V. Turner, Montgomery, Ala.

Layer Cake

Yolks 5 eggs
¼ lb. butter (full measure)
1¾ cups sugar
3 cups sifted flour
2 heaping teaspoons Royal Baking Powder
1 cup milk
Whites 3 eggs

Process: Sift flour 4 times and measure 3 cupfuls. Cream butter and sugar; add yolks singly and unbeaten; add 1 cup flour, milk, remainder of flour sifted 3 times with baking powder, and flavoring. Fold in stiffly beaten whites. Bake in 3 layers. If desired, jam, chocolate, or spice may be added to a third of the batter.

Mrs. E. A. Barnett, Washington, Ga.

Never Fail Layer Cake

Yolks 5 eggs
Whites 3 eggs
1 scant cup butter
2 cups sugar
2 teaspoons Royal B. Powder
3 cups flour
1 cup sweet milk
1 teaspoon vanilla

Process: Use remaining whites for icing. Mix as Cup Cake.

Mrs. H. B. Moore, Gastonia, N. C.

My Favorite Layer Cake

7 eggs, separated
1 cup butter
1 heaping tablespoon cottolene
2½ cups sugar
5 cups flour
2 cups milk
6 teaspoons Royal B. Powder
Vanilla

Process: Cream butter and cottolene with sugar until very light, using ½ cup of the milk; then mix as in Cup Cake, page 249.

Mrs. Frank Ashcraft, Monroe, N. C.

Lemon Cheese Cake

6 eggs, separated
2 cups sugar
1 cup butter
3 cups flour
1 cup milk
1 teaspoon cream tartar
1 teaspoon Royal Baking Powder

Process: Sift flour 3 times. Cream sugar with butter, add 1 cup flour, milk, remaining flour, whites well beaten, baking powder and cream tartar. Bake in layers. Put together with Lemon Cheese Filling No. 2.

Mrs. G. P. Fuller, Selma, Ala.

Lightning Cake

2 eggs, unbeaten
2 tablespoons melted butter
1 cup sugar
¼ teaspoon salt
1½ cups sifted flour
2 teaspoons Royal B. Powder
Sweet milk
Vanilla

Process: Sift all dry ingredients 3 times. Put into a cup, the unbeaten eggs, melted butter, and fill cup with milk. Put dry ingredients into bowl, make hole in center, fill with the liquid and mix. Add flavoring and beat well. Bake in 2 layers and use any preferred filling.

Mrs. D. L. Kenby, Hagerstown, Md.

Marble Cake No. 1

4 eggs, separated
1 cup butter, 2 cups sugar
4 cups flour, 1 cup milk
2 teaspoons R. B. Powder

Process: Use half of all materials and whites of eggs and mix as in white cake. Use remaining half of materials with yolks, and mix as in yellow cakes. To the yolk batter, add 1 teaspoon cinnamon and ½ teaspoon each, spice, cloves, and nutmeg.

Mrs. Geo. C. Evans, Sandersville, Ga.

Marble Cake

3 eggs, separated
⅔ cup butter
1 cup sugar
3 cups flour
1 cup milk
2 heaping teaspoons Royal Baking Powder
1 teaspoon each, spice and cinnamon
¼ teaspoon cloves.

Process: Mix as in Marble Cake No. 1. Drop alternately light and dark parts into pan to give marble effect.

Mrs. Carl Taylor, Richmond, Mo.

"Mothershed" Cake

5 eggs, separated
1 cup butter
2 cups sugar
3½ cups flour, 1 cup milk
Lemon and vanilla
3 teaspoons R. B. Powder

Process: Mix as in Cup Cake. A half teaspoon soda and a scant teaspoon cream tartar may be substituted for baking powder.

Mrs. J. H. Connell, Oxford, Ala.

Never Fail Economy Cake

5 eggs, separated
2 cups sugar
1 cup butter
1 cup sweet milk
2 rounded tsps. R. B. Powder
4 cups flour. Flavoring

Process: Mix as Cup Cake. Bake in loaf or in layers. Half of it may be colored, which makes it more attractive.

Mrs. S. H. Newman, Dadeville, Ala.

Orange Cake

Yolks 5 eggs
2 cups sugar
½ cup butter
3 cups sifted flour
2 teaspoons R. B. Powder
1 orange, juice, grated rind
White 3 eggs

Process: Cream butter and sugar, add yolks well beaten. Measure orange juice and add sufficient water to make 1 cup full. Add flour sifted with baking powder to butter mixture alternately with water and juice. Mix well and fold in whites. Use remaining whites for icing.

Mrs. J. G. Wright, Washington, Ga.

Orange Cake

Yolks 3 eggs
1 cup sugar
½ cup butter
¼ teaspoon salt
½ cup water
1½ cups flour
3 teaspoons R. B. Powder
Whites 2 eggs
1 orange, juice and grated peel

Process: Sift together dry ingredients. Beat yolks slightly, add sugar and 1 tablespoon of the water. Beat a minute. Mix juice and peel with water. Add flour to butter mixture alternately with orange mixture. Fold in whites. Bake in layers, and put together with Orange Filling.

Mrs. J. W. Nixon, Livingston, Ala.

Orange Cake

5 eggs, separated
1 cup butter
1 cup milk
2 cups sugar
3 cups flour
2 teaspoons R. B. Powder

Process: Cream butter and sugar until very light. Add gradually well beaten yolks. Sift flour, measure, and sift 3 times. Add 2 cups of this flour alternately with milk, the remaining cup flour sifted with baking powder, and ½ teaspoon each orange and vanilla. Fold in whites. Bake in 3 layers and put together with the following filling:

1¼ lb. Confectioner's sugar
Juice and grated rind 1 lemon
Whites 2 eggs
1 grated orange

Process: Mix in order given and beat 30 minutes. Spread over layers, top, and sides of cake.

(Mrs. J. S.) Mamie McMillian Starke, Troy, Ala.

Pound Cake No. 1

12 eggs, separated
1 pound butter
1 pound sugar
1 pound flour
1 tablespoon whiskey (optional)

Process: Cream butter, add ½ of the sugar and continue to beat until light and creamy. Beat yolks, gradually adding remaining sugar and beat until very light. The success of pound cakes depends in large measure upon the thorough creaming of butter, sugar, and flour, and beating of eggs. Mix butter and yolks, add flour, and whites beaten stiff. Flavor with whiskey.

Mrs. J. P. Wood, Sr., Troy, Ala.

Pound Cake No. 2

10 eggs, separated
1 pound butter
1 pound sugar
1 pound flour

Process: Beat yolks and gradually add sugar, beating until very light. Beat butter until light and creamy and add yolks to butter. Add beaten whites and flour alternately. No flavoring.

Mrs. J. P. Wood, Jr., Troy, Ala.

Pound Cake No. 3

10 eggs, separated
¾ pound butter
1 pound sugar
1 pound flour
1 teaspoon R. B. Powder
1 teaspoon vanilla

Process: Reserve 1 cup of flour and cream remainder with butter until smooth and light. Beat yolks until very light, adding sugar gradually. Add yolks to butter mixture. Add extract, stiffly beaten whites, and baking powder sifted 3 times with the reserved flour.

Mrs. John G. White, Uniontown, Ala.

Pound Cake

Weigh 12 eggs. Use an equal weight of butter, sugar, and flour. Cream sugar with butter until very light; add unbeaten eggs singly and beat well after each. Add flour, beat thoroughly. Bake in slow oven.

Mrs. C E. Watlington, Greensboro, N. C.

Old Fashioned Pound Cake

12 eggs, separated
1 pound butter
1 pound sugar
1 pound flour
1 teaspoon cream tartar
½ teaspoon soda

Process: Reserve ½ cup of flour and sift 3 times with cream tartar and soda. Sift remaining flour 4 times. Beat yolks until very, very light; add sugar and continue beating. Cream butter and flour until light and add yolks. Fold in stiffly beaten whites and add 1 teaspoon vanilla and flour with soda and cream tartar. Begin baking in moderate oven and increase heat gradually as cake rises.

Mrs. J. C. Hollingsworth, Mt. Airy, N. C.

Delicious Pound Cake

8 eggs, separated
1 pound flour
¾ pound butter
1 pound sugar
1 teaspoon lemon extract

Process: Mix as in Pound Cake No. 1 and bake about 2 hours.

Miss Ernestine Hogen, Tuscumbia, Ala.

Pound Cake

5 eggs, unbeaten
1 cup butter, 1⅔ cup sugar
2 cups flour
½ teaspoon nutmeg

Process: Prepare pan: Mix batter with hand. Add unbeaten eggs singly and mix well after each.

Mrs. James A. Embry, Ashville, Ala.

Dainty Pound Cake

6 eggs, separated
½ pound butter
1 pound flour
1 pound sugar
1¼ cups sweet milk
2 teaspoons R. B. Powder

Process: Sift flour 3 times before weighing. Mix as Cup Cake.

Mrs. S. P. Ingram, Anniston, Ala.

Ginger Pound Cake

4 eggs, separated
3 cups brown sugar
2 cups molasses
½ pound butter
3½ cups flour
2 teaspoons Royal B. Powder
1 cup milk
1 lemon, rind and juice
2½ tablespoons each, ginger and cinnamon
1 tablespoon cloves

Process: Follow directions for making Whole Egg Cakes. Add whites last and bake in slow oven.

Mrs. Gustavus Werber, Washington, D. C.

Velvet Pound Cake

6 eggs, unbeaten
1 cup butter
2 cups sugar
1 pound flour
1 cup lukewarm milk
1 teaspoon vanilla

Process: Cream butter and sugar and beat 5 minutes. Add eggs singly and beat well after each addition. Add milk, beat, and sift in flour, previously sifted 4 times with 1 teaspoon Royal Baking Powder. Add flavoring and beat well. Bake in layers or loaf.

Mrs. W. W. Lanier, Montgomery, Ala.

Ristori Cake

My mother, Rhoda Howard Cooper's Recipe

6 eggs, separated
1 cup butter
3 cups sugar
1 cup sweet milk
4 cups flour with
4 level tsps. Royal B. Powder

Process: Mix as Cup Cake; flavor and pour into large pan with tube in center. Bake in moderate oven until done, when tested with straw.

Mrs. W. J. Nicholson, Centreville, Ala.

Spice Layer Cake

1 egg
⅓ cup shortening (Mazola)
1 cup sugar
2 cups flour
1 cup milk
4 teaspoons R. B. Powder
3 tablespoons cocoa
1 tablespoon vanilla
1 teaspoon cinnamon
½ teaspoon salt

Process: Sift together all dry ingredients. Beat eggs with Dover beater and add milk, vanilla, and shortening, Mazola preferred, but do not beat Mazola. Pour the wet ingredients into the dry and mix thoroughly. Pour into 2 greased, floured pans and bake 15 or 20 minutes.

Filling

Mix 1 teaspoon butter, 1 tablespoon milk; ⅓ cup powdered sugar and ⅓ cup nuts, raisins, or dates.

Miss B. Lorraine Meyer, St. Louis, Mo.

Spice Cake

3 eggs, separated
2 cups sugar
½ cup butter
2 cups flour
1 cup milk, or water
2 teaspoons Royal B. Powder
1 teaspoon each, spice, ginger, and cinnamon

Process: Mix as for Cup Cake, except sift spices with flour.

Mrs. E. L. Dean, Greenwood, S. C.

Spice Cake

1 egg, not separated
2/3 cup sugar
2/3 cup melted butter
2/3 cup Alaga Syrup
1 tablespoon mixed spices
1 cup milk
2½ cups flour
1 heaping teaspoon soda
1 teaspoon cream tartar
1 tablespoon vinegar

Process: Beat egg well; add sugar, spices, syrup, and butter. Mix soda with milk and add. Add flour sifted with cream tartar, and vinegar. Bake in 2 shallow pans for 20 minutes in moderate oven.

(Mrs. A. W.) Mrs. Clara Bronson, Titusville, Pa.

Spice Cake

4 eggs, separated
1 cup butter
2 cups sugar
3 cups flour
1 cup milk
2 teaspoons R. B. Powder
1 teaspoon vanilla

Process: Mix as Cup Cake. Divide batter, and to ½ of it, add 1 tablespoon each of cinnamon and nutmeg. Sift in spices. Bake in layers. When cold, use any preferred filling.

Mary G. Hanby, Hagerstown, Md.

Southern Spice Cake

1 cup butter
3 cups brown sugar
3 eggs; 3½ cups flour
1 cup milk
1 teaspoon soda
1 cup each, raisins and pecans
1 tablespoon each, ground cloves, mace, nutmeg, cinnamon

Process: Cream sugar with butter, add well beaten yolks. Add alternately the flour with which spices have been sifted and milk; add soda dissolved in 1 tablespoon warm water, raisins and nuts well floured, and whites of eggs. Bake in moderate oven 50 minutes. Ice with Mocha Icing.

Mrs. C. E. Hamilton, Rec. Sec'y, Ala. Div. U. D. C., Greenville, Ala.

Strawberry Short Cake

2 eggs, well beaten
1 cup sugar
½ cup shortening
½ teaspoon salt
2 teaspoons R. B. Powder in
2 cups flour; ½ cup milk

Process: Mix in order given. Bake in layer-cake tins. Cover each layer and the top with whipped cream and berries, or whipped cream and bananas.

Short Cake

2 eggs, separated
¾ cup sugar
¾ cup butter
¼ teaspoon salt
1 cup milk
2 cups sifted flour
2 teaspoons R. B. Powder
Vanilla

Process: Bake in 2 layers; when cold, put whipped cream and strawberries between layers, over top, and sides.

William Dorsey Chapter, Tarboro, N. C.

Tilden Cake

4 eggs, separated
1 cup butter, 2 cups sugar
3 cups flour
½ cup cornstrach
1 cup sweet milk
1 teaspoon soda
2 teaspoons cream tartar
2 teaspoons lemon

Process: Reserve cup of flour and sift 3 times with cream tartar and soda. Sift remaining flour with cornstarch four times. Cream butter and sugar, add yolks well beaten, flour with cornstarch, and milk alternately. Beat well. Add remaining flour with soda and cream tartar. Bake in loaf layers.

Mrs. R. S. Reinhardt, Lincolnton, N. C.

WHOLE EGG FRUIT AND NUT CAKES—LOAF AND LAYERS

Apple Sauce Cake No. 1 (Eggless)

2 cups steamed fresh apples (cold)
2 teaspoons soda
Pinch salt
3 teaspoons cinnamon
1 teaspoon cloves
1 teaspoon spice
2 cups sugar, 3 cups flour
1 scant cup butter
1 cup raisins
1 teaspoon vanilla
1 teaspoon R. B. Powder

Process: Sift baking powder with 1 cup flour. Mix raisins with remaining flour. Mix ingredients in order given, adding flour and baking powder just before raisins are added. Bake in layers and put together with

Cream Filling

2 cups cream
2 cups 4x (Confectioner's) sugar

Process: Whip cream partially; add sugar gradually, using more or less, according to thickness. Flavor with wine or whiskey.

Mrs. Mary V. Henderson, Troy, Ala.

Apple Sauce Cake (Eggless)

½ cup butter or crisco
1 cup sugar
1 teaspoon cloves
1 teaspoon cinnamon
1 cup apple sauce
1 teaspoon soda
2 cups flour
1 cup raisins

Process: Cream butter and sugar; add ingredients in order given. Dissolve soda in little warm water, before adding; mix flour and raisins. Bake in slow oven.

Mrs. R. Johnson, Washington, D. C.

Apple Sauce Cake (Eggless)

2 cups warm apple sauce
2 teaspoons soda
2 cups sugar
1 cup butter
2 teaspoons cinnamon
½ teaspoon cloves
½ teaspoon allspice
1 teaspoon nutmeg
4 cups flour
1½ cups raisins
1 cup English walnuts or pecans

Process: Add soda to apple sauce and beat well. Mix in order given and bake in slow oven for an hour, or until done.

Mrs. E. L. Huey, ex-Pres. Ala. Div. U. D. C., Bessemer, Ala.

Coon Cake

2 eggs
¾ cup sugar
½ cup sour milk
¼ cup butter, 2 cups flour
½ cup molasses
¾ cup currants
1 teaspoon nutmeg
1 teaspoon soda

Process: Bake in layers, fill with chopped dates cooked with little water and sugar. Use icing made of 10 tablespoons Confectioner's sugar, 5 tablespoons melted butter, 1 tablespoon vanilla. Sprinkle over with nuts.

Mrs. L. S. Fluker, Tuskegee, Ala.

Black Cake

2 eggs
2 cups brown sugar
1 cup butter
3 cups flour
1 cup thick buttermilk
1 teaspoon soda
1 cup each, raisins, currants, nuts
½ teaspoon each, spice, cinnamon, nutmeg

Mrs. A. H. Merriwether, Hayneville, Ala.

Black Walnut Cake

5 eggs
Yolks 2 eggs
1 cup butter
2 cups sugar
3½ cups flour
1 cup sweet milk
1 cup walnut meats
1 heaping tsp. R. B. Powder

Process: Cream butter and sugar. Add 1 yolk, beat hard and add second yolk; after this add eggs singly until all are used, beating hard after each. Add flour sifted 4 times with baking powder, alternately with milk; add floured nuts. Ice with Brown Sugar Icing No. 1.

Minnie Folsom Thomas, Bluefield, West Va.

Black Walnut Cake

4 eggs, not separated
1 cup butter
2 cups sugar
3 cups flour
2 teaspoons R. B. Powder
1 cup cold water
2 cups black walnut meats

Process: Sift flour 4 times with baking powder; mix in order given.

Mrs. A. M. Crowell, Monroe, N. C.

Date Cake No. 1

6 eggs, not separated
1 scant cup butter
2 cups light brown sugar
2 cups flour, unsifted
2 teaspoons R. B. Powder
8 packages dates
1 pound pecan meats
1 pound citron
3 tbsps. liquor (alcoholic)
2 teaspoons vanilla
2 teaspoons each, nutmeg, cinnamon

Process: Mix as Date Cake No. 2.

Mrs. Lee Betty, Montgomery, Ala.

Date Cake No. 2

6 eggs, not separated
1 scant cup butter
2 cups sugar
3 cups unsifted flour
2 rounded teasp's. R. B. Powder
6 packages dates
1 quart pecan meats
½ pound crystallized cherries
½ cup wine or whiskey
½ pound citron

Process: Cut and flour fruits. Measure flour before sifting. Cream butter and sugar, add eggs well beaten, flour sifted 3 times with baking powder, whiskey or wine, 1 teaspoon vanilla, and fruits. Bake about 2½ hours in pan with tube. Cherries may be omitted, and 1 pound citron used.

Elizabeth B. Bashinsky, Troy, Ala.

Date Cake No. 3

2 eggs
½ cup butter
1 cup brown sugar
½ cup milk
2 teaspoons R. B. Powder
1 teaspoon ginger
1 teaspoon nutmeg
2 cups flour
1 cup chopped dates

Process: Cream butter and sugar, add well beaten yolks, 1 cup flour and milk, alternately. Sift the remaining cup of flour with baking powder and spices, and add to mixture alternately with stiffly beaten whites. Add dates floured.

Mrs. E. Lobman, Montgomery, Ala.

Dolly Varden Cake

4 eggs, separated
1 cup butter
2 cups sugar
3 cups flour
1 cup sweet milk
2 teaspoons R. B. Powder
1 cup raisins
½ cup currants
½ teaspoon each, cloves, nutmeg
2 teaspoons cinnamon

Process: Mix as Cup Cake. Divide batter, and to ½ of it, add spices and floured fruits. Bake in four layers, 2 light and 2 dark. Put together with plain boiled, or marshmallow icing.

Mrs. S. A. Caffee.

Christmas Fruit Cake No. 1

10 large eggs, not separated
1 pound light brown sugar
1 pound butter
1 pound flour
2 teaspoons molasses
2 teaspoons cinnamon
1 teaspoon soda
1 teaspoon salt
½ teaspoon cloves
1 cup grape juice
1 lemon, juice and grated rind
1 orange, juice and grated rind
2 pounds currants
1 pound seeded raisins
1 pound each, candied cherries, candied pineapple, citron, Sultana (white) raisins, blanched sliced almonds
1 teaspoon each, mace, nutmeg, allspice

Process: Two days before baking, prepare all fruit that it may be thoroughly dry before cake is made. Blanch and slice almonds. Clean currants by placing in colander, shaking flour over them and rubbing it in carefully. Place colander into pan of cold water and rinse until water runs off clear. Remove stones and stems and dry in sun. Pour boiling water over raisins, seed and cut into pieces with scissors. Leave Sultana Raisins and cherries whole. Cut citron and pineapple into small pieces.

The day before baking, sift flour twice and reserve 1 cup; to the remainder, add salt, soda, and spices; sift twice more, and mix with grated rind, nuts, and fruits. Cream butter with wooden spoon until very light, add sugar gradually; beat eggs until very light and add slowly to butter mixture. If the mixture seems to curdle, add little of the reserved flour; add molasses, any remaining flour, fruits, nuts, and all fruit juices. Let stand 24 hours to "ripen" before baking.

Line pan with 3 thicknesses of paper cut to fit sides and bottom. Grease papers with oil or unsalted butter. Cake is better if it is steamed before baking,—a regular steamer or fireless cooker being used. Have water boiling when cake pans are put in and be very sure that water cannot come over tops of pans. If it is made in one large pan it should be steamed 5 hours and baked in very moderate oven for 1 hour, to dry a little. Cake is sufficiently baked when it rebounds when pressed with fingers. Remove from pan by loosening around the edges with knife and turning upon wire cake rack. When cold, cover with icing made of powdered sugar and milk, using from 2 to 4 tablespoons milk to 1 cup powdered sugar. Icing should not run when spread. Two days later, cover with Royal Icing. Page 294.

Mrs. T. W. Palmer, Pres. Ala. Div. U. D. C., Montevallo, Ala.

Christmas Fruit Cake

12 eggs, separated
1 pound butter
1 pound sugar
1 lb. browned flour (4½ cups)
1 cup whiskey, or grape juice
½ cup cordial
1 tablespoon melted chocolate
5 pounds raisins
¼ pound orange paste
1 glass currant or grape jelly
3 teaspoons cinnamon
½ teaspoon allspice
½ teaspoon nutmeg
¾ pound pecans
1 pound each, crystallized cherries, crystallized pineapple, blanched, ground almonds, and homemade citron

Process: The day before baking, prepare fruit and pour wine or grape juice over it. Blanch and grind almonds and pour over tablespoon rosewater. Measure spice and mix in cordial, and then add jelly, but do not stir after jelly is added. Have flour browned in oven, cooled, and measured. Prepare pan as for Christmas Fruit Cake No. 1. Cream butter and half sugar and beat yolks very light with other half. Mix yolks and butter and add cordial, spices, and jelly. Alternately add half the flour and whites stiffly beaten, and then the chocolate. Sift remaining flour over top layer of fruit, add to batter, sift again, and so on until all fruit has been floured and added to batter; add nuts and pour into pan. Decorate top with nuts and fruit. Place pan upon griddle and put into oven of gas stove. Fix rack nearly 4 inches from bottom of stove and under rack place one or two small pans of hot water to provide moisture. Turn blaze very low and keep it so. If range is used, put cake pan upon griddle on bottom of stove with a large pan with hot water on rack above, and small cans hot water, on the side, or you can set griddle into pan containing small amount of hot water. Do not open door for an hour; it may then be turned occasionally. When you think cake is done, run a straw from top to bottom. If any batter adheres, cook a little longer, watch closely. Remove, and when only slightly warm, loosen around edges and stem with knife and turn out.

Christmas Fruit Cake

My Mother, Clara Gerald Reid's Recipe

12 eggs, not separated
1 pound butter
1 pound sugar
1 lb, sifted browned flour
½ cup molasses
1 teaspoon soda
1 cup whiskey or wine
2 pounds currants
2 pounds raisins
1 pound citron
2 oranges, juice, grated rind
Nuts, 1 nutmeg
1 teaspoon each, spice, cloves
2 teaspoons cinnamon

Process: Prepare fruit 2 days before baking, as in Christmas Fruit Cake No. 1. Day before baking, sift flour twice and brown. Add spices, ¼ teaspoon salt and soda, and sift again. Dredge fruit with extra flour. Cream butter and sugar, add eggs beaten until very light, little flour, molasses, flour, fruit juices, fruit and nuts. Use any and as many nuts as you desire. Let stand a day before baking. Bake as Christmas Cake No. 1. Several days later, cover with icing.

Mrs. W. H. Lawrence, Livingston, Ala.

Fruit Cake

6 eggs
2 cups butter
3 cups sugar
5 cups sifted flour
½ cup Ribbon Cane Syrup
½ cup sour milk
1 level teaspoon soda
2 pounds raisins
1 pound currants
½ pound citron
½ nutmeg, 1 teaspoon lemon
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon vanilla
½ lb. each, crystallized pineapple and cherries, 1 wine glass whiskey

Process: Sift 4 cups flour with spices, and use remaining cup to flour fruits. Mix as Mrs. Doster's Fruit Cake. Line 2 cake pans with letter paper well buttered. Bake in moderate oven 2 or 3 hours. Let cool in pans.

Mrs. G. F. Sedberry, Wetumpka, Ala.

Christmas Fruit Cake

6 eggs, separated
2 scant cups butter
3 cups brown sugar
5 cups flour
1 rounded teaspoon soda
½ cup molasses
1 wine glass wine or brandy
½ cup sour milk
2 cups raisins
½ pound citron, 1 pound dates
1 cup nut meats
1 teaspoon cinnamon
1 teaspoon cloves
1 grated nutmeg

Process: Cream butter and sugar, add well beaten yolks; mix well. Add milk, molasses, brandy or wine, and soda dissolved in 1 tablespoon water. Add 3 cups flour sifted with spices, alternately with well beaten whites. Sift 2 cups flour over fruit, mix well and add to batter. Bake in lined pan in slow oven.

Mrs. O. C. Doster, Ozark, Ala.

Christmas Fruit Cake

14 eggs, separated
1½ pounds butter
1½ pounds sugar
1½ pounds flour
1 glass jelly (apple or blackberry)
1½ level teaspoons soda
1 rounded teaspoon R. B. Powder
3 rounded tsps. cinnamon
2 pounds currants
2 pounds raisins
2 pounds dates
1½ pounds citron
1 quart pecan meats
2 oranges, juice, grated rind
2 teaspoons cloves
3 nutmegs, grated

Process: Cut fruits and nuts; mix and flour. Sift flour with spices and baking powder. Cream butter with sugar; add yolks beaten until lemon colored, to butter mixture alternately with flour. Add orange juice, jelly, and soda dissolved in 1 tablespoon hot water, then fold in stiffly beaten whites. Add fruits and nuts; mix well. English walnuts may be substituted for pecans. This will fill two 9x12 inch bread pans which should be lined with 3 layers of wrapping paper, the last one well greased. Let paper extend several inches above edges of pans. Place pans on scales and divide mixture by weight. Set into another pan ½ full of boiling water; cover both with a thick pasteboard, cook in very slow oven 3 hours renewing boiling water, when necessary. Carefully remove pans from water and cook uncovered an hour longer, or until no batter adheres to straw. Let cool in pans.

Mrs. W. J. Nicholson, Centerville, Ala.

Fruit Cake (14 Pounds)

18 eggs, separated
1½ pounds butter
1½ pounds sugar
1½ pounds flour
1 teaspoon soda
1½ cups water
1½ pounds mixed nuts
3 pounds seeded raisins
2 pounds currants
1 pound citron
½ pound figs
1 teaspoon each, cloves, mace
3 teaspoons each, nutmeg, spice, cinnamon

Process. Sift spices with flour. Mix as in Pound Cake No. 1. Dissolve soda in water and add just before stiffly beaten whites. Last add fruits and nuts chopped and well floured. If it is to be used within a short time, substitute 1½ cups sweet milk for water. Steam 3 hours and bake 1 hour.

Mrs. Hugh A. Haralson, Livingston, Ala.

Fruit Cake

12 eggs, separated
1 pound butter
1 pound sugar
1¼ pounds flour, browned
1½ teaspoons soda
1 pint wine
1 cup Maraschino juice
1 tablespoon mace
2 pounds raisins
2 pounds currants
1 pound citron
1 pound shelled almonds
¼ cup warm water
1 pound each, dates and figs
½ cup Maraschino cherries
2 teaspoons cinnamon
1 teaspoon each, cloves, spice, nutmeg

Process: Clean fruit, chop, and soak overnight in wine. Before mixing cake, squeeze wine from fruit; flour well, using part of the browned flour. Brown flour carefully, to prevent burning, and when cold, sift several times with all spices. Flour should be browned the day before making cake.

Mix as Pound Cake No. 2. Add wine squeezed from fruits, and Maraschino juice, if desired; then add soda dissolved in water just before adding fruits. Bake in moderate oven 4 hours. This amount will make 2 large cakes.

Mrs. W. C. Black, Troy, Ala.

Fruit Cake

1½ pounds each, flour, sugar, butter.
1½ cups maple syrup.
4 pounds raisins.
1 pound each, citron, currants, figs, crystallized cherries, crystallized orange peel.
1½ tablespoons each, Royal Baking Powder, cloves, mace, cinnamon.
20 eggs.

Process: Steam in closed cake pan for 7 hours. Begin with tepid water and gradually increase heat until water in steamer begins to boil at end of first hour; keep boiling for 6 hours.

Mrs. Thos. W. Wilson, Gastonia, N. C.

Fruit Cake

12 eggs
1 pound butter, 1 pound sugar
1 pound flour, browned
1 cup molasses
½ cup brandy or wine
1 teaspoon soda
1 teaspoon cinnamon
2 teaspoons allspice
2 pounds raisins
2 pounds currants
1 pound each citron and figs
½ pound blanched almonds
1 apple, 1 orange (peel)
1 grated nutmeg

Mrs. H. W. Tupman, New York, N. Y.

Fruit Cake

12 eggs
1 pound butter, 1 pound sugar
1 pound flour, browned
1 cup black molasses
1 teaspoon soda
½ pound almonds
2 pounds raisins
2 pounds currants
¼ pound citron
¼ pound each, figs and dates
1 ounce each, cloves and spice
1 ounce cinnamon
1 glass whiskey, wine, or grape juice

Process: Prepare fruits and brown the flour the day before cake is baked. Cream butter with ½ of sugar until light and creamy. Beat yolks with other ½ of sugar until very light and add to butter. Flour fruits thoroughly and sift the remainder of flour 5 times with spices and add to batter alternately with molasses, in which soda has been dissolved; add whiskey or wine, whites stiffly beaten, and last, well floured fruits. Bake in very moderate oven until straw stuck through cake, comes out with no batter adhering. Use ½ cup additional flour for flouring fruits.

Mrs. Fannie R. Williams, Hon. Life Pres. U. D. C., Newton, N. C.

Fruit Cake

1 cup butter
2 cups sugar
8 eggs, separated
¾ pound flour, browned
1 teaspoon Royal B. Powder
½ cup plum jelly
½ cup cherries
½ cup strawberry preserves
½ cup sherry
½ cup brandy
1½ pounds seeded raisins
½ lb. each, citron and dates
1 cup nuts (optional)

Process: If brandy and sherry are not obtainable, a cup of any wine or grape juice may be substituted. Sift flour with baking powder several times. Beat eggs separately; mix ingredients in order given, adding stiffly beaten whites just before well floured fruits are added. Use ½ cup additional flour for fruits.

Fruit Cake

3 eggs
2 cups brown sugar
1 cup butter
1 cup sweet milk
1 quart sifted flour
2 teaspoons R. B. Powder
1 lb. raisins, 1 lb. currants
¼ pound citron
2 teaspoons cinnamon
½ teaspoon cloves, nutmeg
½ cup each, cherries, almonds, pineapple

Process: Sift flour with spices and baking powder. Mix as Pound Cake; add floured fruits, and bake 2 hours.

Mrs. James Lovell, Nashville, Tenn.

Fruit Cake

3 eggs
1 cup sugar
½ cup butter
½ cup black molasses
¼ teaspoon soda
2½ cups sifted flour
1 teaspoon mixed spices
1 pound raisins
1 pound currants
½ pound citron

Nuts, dates, and brandy may be added. This recipe doubled, with the addition of dates, makes a large cake.

Mrs. Thos. G. Hyman, New Berne, N. C.

Fruit Cake

My Sister, Mary Bachman Anderson's Recipe

10 eggs, separated
1 pound butter
1 pound sugar
1¼ pounds flour
1 teaspoon soda in
⅔ cup Alaga Syrup
1 grated nutmeg
½ teaspoon cloves
1 pound citron, 2 pounds currants, 2½ pounds raisins

Process: Reserve 1 cup flour for flouring fruits. Sift spices with remaining flour and mix as pound cake. Add fruits. Bake in very slow oven.

Anne Bachman Hyde, ex-Historian, Gen. U. D. C., Chattanooga, Tenn.

North Carolina Fruit Cake

10 eggs, separated
1 pound butter
1 pound sugar
1 pound flour
2 grated cocoanuts
2 pounds citron
1 pound almonds
Mace, nutmeg, wine glass brandy
2 teaspoons R. B. Powder

Process: Blanch almonds, dry, and cut into small pieces. Sift flour 3 times with baking powder. Slice citron into thin strips and cut into small pieces. Dredge fruit with flour, using additional flour for that purpose. Mix as pound cake, add fruit, nuts, and flavorings. Bake in slow oven.

Mrs. Josephus Daniels, Raleigh, N. C.

Cheap Fruit Cake

1 cup brown sugar
½ cup butter
½ cup molasses
1 cup strong coffee
1 egg or 2 yolks
1 heaping teaspoon soda
4 cups flour
2 teaspoons cinnamon
1 teaspoon cloves
¼ pound citron
2 pounds raisins

Process: Reserve 1 cup flour to mix with fruit; sift soda with remaining flour and mix in order given.

Mrs. Harris Brown, Gallatin, Tenn.

Coffee Fruit Cake

1 cup butter
1 cup brown sugar
1 tablespoon soda in
1 cup molasses
3 eggs
5 cups flour
2 teaspoons nutmeg
2 teaspoons cinnamon
2 teaspoons allspice
1 wine glass wine and whiskey
1 cup cold coffee
1 cup raisins

More fruit may be added, if desired

Mrs. Elizabeth C. Ross, Montgomery, Ala.

Poor Man's Fruit Cake

½ cup butter
1½ cups dried apples
1½ cups syrup
2 eggs
½ teaspoon cinnamon
½ teaspoon each, ginger and allspice
½ teaspoon soda
2 cups flour
1 cup raisins
1 cup nuts

Process: Soak apples overnight; cut fine and cook with syrup. Let cool. Mix ingredients in order given. Dissolve soda in 1 tablespoon of warm water, in which apples were soaked. Mix flour, raisins and nuts before adding to batter.

Mrs. O. G. Taff, Oneonta, Ala.

War Fruit Cake

½ cup butter
¾ cup sugar
1 cup Karo syrup
2 eggs
3 cups flour
1 tablespoon soda
1 cup buttermilk
1 pound raisins
1 cup nuts
1 teaspoon cloves
2 teaspoons each, cinnamon and allspice

Process: Mix first five ingredients as in other cakes. Add soda dissolved in buttermilk, alternately with flour. Sift in the spices, add floured raisins and nuts. Bake in loaf or layers, and put together with marshmallow filling.

Mrs. W. H. Allison, Troy, Ala.

Holland Cake

Whites 8 eggs
2 cups sugar
1 cup butter
1 cup sweet milk
3 cups flour with
3 level tsps. Royal B. Powder
1 cup chopped pecans
½ cup blanched almonds

Process: Mix as White Cake; bake in 4 layers

Yolks 8 eggs
2 cups sugar, 1 cup butter
1 cup sweet milk
3 cups flour with
3 level teaspoons R. B. Powder
1 lb. seeded raisins, cut fine
1 teaspoon each, cloves, cinnamon, allspice, ginger, nutmeg

Process: Sift flour with spices and baking powder. Mix as Pound Cake, omitting whites and adding raisins floured. Bake in 4 layers. Put together alternately with following filling: 3 cups sugar boiled with ½ cup water until it threads. Pour over 3 well beaten whites and beat until smooth; add small grated cocoanut and juice and grated rind of 1 large lemon. This makes 2 cakes. When dry, wrap in paper and put into close box. Should be made a week before eaten.

Mrs. R. Y. Porter, Greenville, Ala.

Jam Cake

Yolks 3 eggs
White 1 egg
½ cup butter
½ cup lard
1 cup sugar
1 teaspoon soda in
¼ cup buttermilk
3 cups flour
1 cup jam
1 nutmeg
1 teaspoon each, cinnamon, spice, cloves

Process: Mix as Mrs. Cooper's Jam Cake. Reserve 2 whites for icing. Add nuts to icing.

Mrs. W. L. Murfee, Marion, Ala.

Blackberry Jam Cake

3 eggs, separated
¾ cup butter
1 cup sugar
2 cups flour
1 cup jam
8 tablespoons buttermilk
1 teaspoon soda
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon cloves
¼ nutmeg
1 cup each, raisins and nuts

Process: Cream butter and ½ of sugar; add yolks well beaten with ½ of sugar, jam, flour sifted with spices, alternating with milk in which soda has been dissolved. Add whites, stiffly beaten. Mix, and add floured nuts and raisins. Bake in stove pan, layers or loaf. Raisins and nuts may be omitted. This measure may be doubled for a large cake.

Mrs. J. P. Cooper, Tuscumbia, Ala.

Blackberry Preserve Cake

4 eggs, separated
1 cup butter, 2 cups sugar
1 cup blackberry preserves
4 cups flour
1 teaspoon soda dissolved in
1 cup buttermilk
1 teaspoon each, cinnamon, ginger, spice

Mrs. T. V. Allen, Warrenton, N. C.

Jam Cake

6 eggs, separated
2 cups sugar
1½ cups jam
1 cup butter
1 cup sweet milk
2 teaspoons R. B. Powder
3½ cups sifted flour
2 teaspoons cinnamon
1 teaspoon allspice

Mrs. M. L. Bright, Washington, D. C.

Japanese Cake

4 eggs, separated
1 cup butter
2 cups sugar
3 cups flour
1 cup milk or water
2 teaspoons R. B. Powder
1 pound raisins
1 tablespoon whiskey
1 teaspoon each, allspice, cloves, nutmeg, cinnamon

Process: Mix as Cup Cake; add raisins, floured, and bake in layers. Use the following filling: 2 cups sugar, juice of 2 lemons, 2 tablespoons cornstarch dissolved in little cold water, and 1 cup of boiling water Cook until thick; when little cool, add 2 cups grated cocoanut.

Mrs. Henry Binford, Decatur, Ala.

Mountain Cake

Yolks 7 eggs
Whites 5 eggs
3 cups sugar
1 cup butter
6 cups flour
1⅓ cups sour buttermilk
1 kitchen spoon Alaga Syrup
1 can grated pineapple
1 cup raisins
¼ or ½ pound citron
2 teaspoons soda
1 scant teaspoon each, cloves and mace
1 rounded teaspoon cinnamon
1 rounded teaspoon each, spice and nutmeg
1 rounded teaspoon cream tartar, 1 teaspoon vanilla

Process: Cream butter, add half of sugar and cream well. Beat yolks very light with other half of sugar and mix with butter. Add syrup, sift in spices, and beat. Sift flour 4 times with half the soda, and sift into batter, adding alternately milk, in which remaining half of soda has been dissolved. If milk is not sour, add less soda. Next, add well beaten whites, floured raisins and citron, vanilla, and cream tartar. Batter must not be stiff, as cake when baked, should be very soft. Bake in well greased, layer pans in moderate oven. This amount will make 5 or 6 layers. Put layers together with boiled icing, flavored with lemon juice. Icing should be rather stiff. Spread layers with icing, then with drained grated pineapple, and another layer of icing before placing the next layer. Cake is better after a day or two.

Mrs. Nina Tyson, Montgomery, Ala.

Nut Cake

3 eggs, separated
½ cup butter
1½ cups sugar
2½ cups flour
1 cup milk
1½ teaspoons R. B. Powder
1 cup chopped nuts
1 teaspoon vanilla

Mrs. C. H. Glichrist, Albany, Ala.

Pecan Cake No. 1

7 eggs, separated
1 pound sugar
1 pound flour
¾ pound butter
2 teaspoons R. B. Powder
1 glass whiskey or wine
2 small nutmegs
1½ pounds raisins
1 pound pecan meats
½ pound citron
¼ pound crystallized cherries (optional)

Process: Cream butter, add half of sugar, and beat until very light. Sift flour 5 times and add half of it to butter, alternating with whiskey or wine. Beat yolks until very light with remaining half of sugar and add to mixture. Sift twice the baking powder and nutmeg with remaining half of flour and add alternately with stiffly beaten whites. Mix and flour all fruits, using additional flour for that purpose, and add to mixture. Bake 3 or 4 hours in moderate oven.

Miss Celeste Darby, Troy, Ala.

Pecan Cake No. 2

6 eggs, separated
1 pound flour
1 pound sugar
1 cup butter
½ cup whiskey or wine
½ cup New Orleans Molasses
1 heaping tsp. R. B. Powder
1 teaspoon vanilla
1 grated nutmeg
Pinch salt
2 pounds seeded raisins
1 pound pecan meats

Process: Mix as Pecan Cake No. 1, except add molasses before wine. Bake in 2 layers or in large pan, about 3 hours.

Mrs. W. S. Pugh, Mobile, Ala.

Pecan Cake No. 3

6 eggs, separated
1 pound flour
1 pound sugar
½ pound butter
1 dessertspoon R. B. Powder
1 cup wine or milk
1 dessertspoon cinnamon
1 grated nutmeg
1 pound raisins
2 pounds pecan meats

Process: Mix and bake as Pecan Cake No. 1.

Mrs. Mary Kent Fowlkes, Selma, Ala.

Nut Cake

1 pound butter
1 pound sugar
1 pound flour
Pinch soda
1 teaspoon R. B. Powder
1 cup wine, whiskey, or brandy
8 eggs, 2 nutmegs
1 qt. pecan meats, chopped fine
2 pounds each, seedless raisins and dates chopped fine

Process: Sift flour with spices. Cream butter well with sugar; add eggs singly, a little flour and liquid and beat well after each addition until all are used and well mixed. Add fruits and nuts well floured. Bake about 2 hours. This will make 2 nice size cakes.

Mrs. Rena Thomas Bateman, Prattville, Ala.

Prince of Wales Cake No. 1

White Part

Whites 4 eggs
½ cup butter
1 cup sugar
2 cups flour, ½ cup water
1 teaspoon R. B. Powder
½ teaspoon vanilla

Mix as white cakes and bake in two layers

Dark Part

1 cup sugar
½ cup butter
2 cups flour
1 teaspoon soda
½ cup buttermilk
Yolks 4 eggs
1 cup raisins
1 cup currants
½ cup citron (optional)
1 teaspoon spice
½ teaspoon cloves
1 teaspoon cinnamon

Process: Sift spices with flour. Dissolve soda in buttermilk. Flour fruit. Mix ingredients in order given. Bake in 2 layers; when cold, put together in alternate white and dark layers with icing, to which raisins and nuts have been added.

Miss Henrietta Brown, Montgomery, Ala.

Prince of Wales Cake No. 2

White Part

1 cup sugar, ⅔ cup butter
½ cup sweet milk
2 cups flour
1 heaping tsp. R. B. Powder
Whites 4 eggs
½ teaspoon vanilla

Mix as white cakes and bake in 2 layers.

Dark Part

1 cup sugar
½ cup butter
½ cup sweet milk
Yolks 3 eggs
1 whole egg
2¼ cups flour
¼ teaspoon soda
1 rounded tsp. R. B. Powder
½ pound seeded raisins
¼ cup nuts
¼ cup fruit juice or wine
2½ teaspoons cinnamon
1 teaspoon cloves
1 teaspoon cocoa

3 tablespoons molasses, little ginger and nutmeg

Process: Mix spices and cocoa with 1 tablespoon hot water; add wine and molasses and let stand several hours. Chop raisins and nuts and mix with ½ cup flour. Sift remaining flour with soda and baking powder. Cream butter and sugar, add spice mixture, 1 teaspoon lemon extract, eggs well beaten, flour, milk, and fruit. Bake in 2 layers and put together as Prince of Wales Cake No. 1.

Mrs. Sam Scott, Verbena, Ala.

Raisin Cake (Eggless)

1 pound seeded raisins
3 cups cold water
2 cups sugar
½ cup crisco, or butter
4 cups flour
1 teaspoon cinnamon
½ teaspoon salt
1 tablespoon soda

Process: Cook raisins in 2 cups of the water 15 minutes; while hot, add crisco and sugar. Add cup cold water and remainder of ingredients, adding last, the soda dissolved in little hot water. Mix well and bake in large stem pan, or in two bread pans, in moderate oven.

Mrs. Chas. H. Case, Philadelphia, Pa.

Raisin and Nut Cake

4 eggs, separated
1 cup butter
1½ cups sugar
1 cup Alaga syrup
5 cups flour
1 cup water
1 rounded teaspoon soda
4 teaspoons ginger
1 pound raisins
1½ cups nut meats
2 teaspoons each, cinnamon, cloves

Mrs. J. C. McCreary, Montgomery, Ala.

Robert E. Lee Cake

6 eggs
1 cup butter
2 cups sugar
4 cups sifted flour
2 rounded teaspoons Royal Baking Powder
1 teaspoon vanilla extract
1 cup sweet milk
1 teaspoon each, nutmeg and cinnamon, and ¼ teaspoon cloves

Process: Sift baking powder twice with 1 cup of the flour. Mix as Mrs. Lanier's Velvet Cake, page 255. Divide batter and add spices and raisins to half of it. Bake in layers and put together with Caramel Icing. Alternate the plain and fruit layers.

Mrs. George Malone, Dothan, Ala.

CHOCOLATE CAKES

Brown Stone Front Cake

4 eggs, separated
1 scant cup butter
2¾ cups sugar
4 cups flour
1 cup buttermilk
1 cup boiling water
1 heaping cup grated chocolate
2 level teaspoons soda

Process: Cream butter with 2 cups sugar until light and creamy; beat yolks with remainder of sugar until very light and add to butter. Add flour alternately with buttermilk in which soda has been dissolved; add boiling water in which chocolate has been dissolved, and last, the very stiffly beaten whites.

Mrs. Sam Scott, Verbena, Ala.

Black Chocolate Cake

3 squares chocolate
1 cup brown sugar
Yolk 1 egg
½ cup sweet milk

Dissolve chocolate on stove in vessel of hot water; add sugar, milk, and egg; cook until thick. Cool.

1 cup butter or
¾ cup crisco
1 cup brown sugar
1 cup white sugar
2 whole eggs, 3 yolks
1½ cups sweet milk
4½ cups flour
2 rounded teaspoons soda

Process: Cream butter and sugar, add eggs well beaten, milk, 4 cups flour, and chocolate batter. Sift soda with the ½ cup flour and add. Bake in 3 layers and put together with:

Chocolate Filling

5 squares chocolate
1½ cups sweet milk
2 cups brown sugar
1 cup white sugar
¼ cup butter
1 tablespoon vinegar

Dissolve chocolate and add sugar, milk, and butter. When nearly done, add vinegar. Cook until thick.

(Mrs. J. M.) Margaret Henderson, Troy, Ala.

Black Chocolate Cake

½ cup butter
1½ cups sugar
4 eggs, separated
4 tablespoons chocolate
5 tablespoons boiling water
½ cup sweet milk
1¾ cups flour
2 rounded teaspoons Royal Baking Powder
1 teaspoon vanilla

Process: Melt chocolate in boiling water. Cream butter and sugar for 15 minutes; add ingredients in order given, beating thoroughly.

Icing

1 pound brown sugar and ½ cup water, boiled until it threads and then pour slowly over well beaten whites of 2 eggs; continue to beat until right consistency.

Mrs. Wm. E. Byrne, Vice-Pres. Gen. U. D. C., Charleston, W. Va.

Chocolate Cake

1 cup butter
2 cups sugar
4 eggs, unbeaten
½ cake bitter chocolate
1 cup sweet milk
3 cups flour (Swans Down)
2 teaspoons Royal Baking Powder

Process: Cream butter with sugar; add eggs separately, beating well after each, melted chocolate, milk. Sift baking powder with flour and add by cupfuls, beating thoroughly after each. Bake in 3 layers and put together with Chocolate Filling No. 3.

Mrs. Henry Porter, Connellsville, Pa.

Chocolate and Cocoanut Cake

2 cups sugar
1 cup butter
3½ cups flour
½ cup grated chocolate
1 cup sweet milk
Yolks 7 eggs
2 teaspoons R. B. Powder
Whites 4 eggs

Process: Mix in order given. If more chocolate is desired, increase amount of chocolate and decrease flour accordingly. For icing, use 2 cups sugar with sufficient cold water to thoroughly moisten. Boil until it threads and pour slowly over well beaten whites of eggs. When stiff, add a grated cocoanut, reserving little grated cocoaunt to spread over top and sides.

Mrs. Chas. Martin, Jacksonville, Ala.

Chocolate Cake

Yolks 3 eggs
1½ cups brown sugar
¾ cake Baker's Chocolate
1 cup milk

Melt chocolate. Mix in order given and cook in double-boiler until thick as cream. Set aside to cool.

1 cup butter
2 cups brown sugar
Yolks 4 eggs
4 cups flour
1 teaspoon soda in
1 cup milk
1 teaspoon vanilla extract
Chocolate mixture
Whites 4 eggs

Process: Mix in order given. Bake in layers; put together with Boiled Icing, to which the juice of a lemon and ½ pound marshmallows have been added.

Mrs. Chas. S. Wallace, Morehead City, N. C.

One Egg Chocolate Cake

1 tablespoon butter
1 cup sugar
1 egg
1½ cups flour
½ cup warm water
1 teaspoon soda in
½ cup sour milk
2 squares bitter chocolate

Process: Melt chocolate and mix in order given. Bake in biscuit pan and use following:

Icing

1½ cups sugar, ½ cup sweet milk, 1 tablespoon butter. Mix and boil until it ropes, remove from fire and beat until thick. Flavor with vanilla.

Mrs. Harry Herzfeld, Alexander City, Ala.

One Egg Chocolate Cake

1 tablespoon butter
1 cup sugar, 1 egg
½ cup warm water
2 cups sifted flour
2 squares chocolate, melted
½ teaspoon soda in
½ cup buttermilk
Vanilla extract

Process: Mix in order given and bake in biscuit pan.

Icing

½ cup sugar
½ cup sweet milk
⅛ pound Baker's Chocolate
1 heaping tablespoon butter

Mix, boil 5 minutes and beat. Use while hot.

Mrs. C. A. Kohn, Montgomery, Ala.

Chocolate Coffee Cake

1 cup sugar
½ cup butter
½ cup Karo syrup
Yolks 5 eggs
3 squares bitter chocolate
5 tbsps. strong, hot coffee
1¾ cups flour
2 teaspoons R. B. Powder
½ cup cold water
1 teaspoon vanilla
¼ teaspoon salt
Whites 3 eggs

Process: Sift flour with baking powder and salt 3 times. Melt chocolate in hot, strong coffee. Cream butter with sugar, add syrup and other ingredients, in order given. Bake in 2 square layers. Ice and decorate with nuts.

Mrs. B. S. Graves, Yanceyville, N. C.

Chocolate Cream Cake

3 eggs, separated
1 cup butter (scant)
1½ cups sugar
1 cup sweet milk
2½ cups flour with
2 level teaspoons R. B. Powder
¼ pound chocolate, melted
1 teaspoon vanilla

Process: Mix as Mrs. Donnell's Devil Cake. Bake in 2 layers and put together with white icing.

Mrs. F. Byrne, Selma, Ala.

Chocolate Fudge Cake

4 eggs
2 cups sugar
1 cup butter
1 cup flour, 2 cups pecans
½ cake Baker's Chocolate
2 teaspoons vanilla

Process: Cream butter with sugar; add eggs beaten together, flour, vanilla, chocolate melted, and 2 cups mashed pecans. Bake in biscuit pan, in moderate oven. Cut into blocks while warm.

Mrs. D. P. Coleman, Uniontown, Ala.

Chocolate Fudge Cake

¼ pound chocolate
1 cup brown sugar
½ cup milk
1 egg, well beaten

Process: Melt chocolate over hot water, add sugar and milk and cook until a smooth paste; cool and add egg.

1 cup sugar
½ cup butter
Yolks 2 eggs
½ cup milk
2½ cups flour
3½ teaspoons R. B. Powder
Chocolate mixture
Whites 2 eggs
1 tablespoon hot water

Process: Mix in order given. Bake in biscuit pan; cover with icing and cut into squares.

Mrs. G. F. Mertins, Director C. of C., Ala. Div. U. D. C, Montgomery.

Chocolate-Walnut Crumb Cake

½ cup butter
1 cup sugar, 1 egg
½ cup sour milk
2 cups flour
1 cup walnuts, chopped
1 square chocolate, melted
½ teaspoon each, cinnamon, cloves, (optional) and soda

Process: Put butter, sugar, and flour into mixing bowl and rub lightly between fingers until like coarse meal. Add nuts. Mix with spoon and reserve ⅔ cup of mixture. To remaining mixture, add well beaten egg. Sift flour with spices, soda, and ¼ teaspoon salt and add to mixture alternately with sour milk. Add chocolate melted over hot water and beat well. Pour batter into well greased, floured pan about 6x10 inches. Sprinkle the crumbly mixture over top and bake an hour in moderate oven. Divide cake and put together in 2 layers with white icing.

Annie Laurie Sharkey's Devil Cake

1 egg
½ cup sugar
½ cup Baker's Chocolate
½ cup milk
Mix, boil, and set aside to cool

1 cup butter
1 cup sugar
3 eggs
3 full cups flour
1 cup buttermilk
1 teaspoon soda
1 tablespoon hot water
1 cup chopped raisins

Process: Mix first 5 ingredients just as any other whole egg cake. Add cool chocolate mixture, soda, raisins, and last, the hot water. Bake in 2 or 3 layers and put together with,—

Lady Baltimore Filling

3 cups sifted powdered sugar
Juice 1 lemon
Cream
Flavoring

Mix juice and sugar with sufficient cream to make mixture spread. Reserve enough of this for icing. To the remainder, add 1 cup of mixed fruits—raisins, nuts, pineapple, and Maraschino cherries. Do not cook icing or fillng.

Annie Laurie Sharkey, St. Louis, Mo.

Devil's Food Cake

¾ cup butter
1½ cups sugar
2 eggs, not separated
2 cups flour
½ cup cocoa
1 teaspoon soda
1 cup sour milk

Process: Cream butter with sugar. Beat eggs well and add to mixture. Sift flour, cocoa and soda together and add to mixture alternately with milk. Bake in 2 layers in moderate oven. When cold, ice.

Mrs. Golson's Devil's Food Cake

1 cup grated chocolate
1 cup sugar
½ cup sweet milk
Yolk 1 egg, well beaten

Mix and heat until melted. Let cool.

¾ cup butter
1 cup sugar
2 eggs, separated
3 cups flour
1 teaspoon soda
½ cup sweet milk

Process: Sift flour 3 times. Cream butter and sugar, add yolks well beaten, a little flour, milk, chocolate mixture, remainder of flour, soda dissolved in 1 tablespoon warm water, 1 teaspoon vanilla and well beaten whites. Bake in layers and put together with marshmallow filling.

Mrs. L. Golson, West Blocton, Ala.

Black Devil's Chocolate Cake

½ cup grated chocolate, ½ cup water, 2 tablespoons sugar

Mix; cook 10 minutes and cool.

2 cups sugar
½ cup butter
1 cup sweet milk
3 eggs, well beaten
3 cups flour
3 teaspoons R. B. Powder

Process: Cream butter and sugar; add milk, flour, and chocolate mixture; then add eggs, 1 teaspoon vanilla, and baking powder sifted 3 times with 3 tablespoons of the flour. Bake about 30 minutes. Use icing for filling, or serve with hot sauce.

Mrs. O. B. Cartwright, Decatur, Ala.

Never Fail Chocolate Cake

1½ or 2 sqs. bitter chocolate
3 level tablespoons butter
1 cup sugar
½ cup milk, 2 eggs
1 cup Swansdown Flour
1 teaspoon vanilla extract
2 level teaspoons Royal Baking Powder

Process: Melt butter and chocolate and put into mixing bowl. Add sugar and milk. Sift flour, measure, add baking powder, sift again and add to other ingredients. Add eggs unbeaten and vanilla. Do not stir mixture at all until all ingredients are added, then beat vigorously with a dover egg-beater. Bake in 2 layers or in loaf. Set it into cool oven and gradually increase heat. Should bake about 35 minutes for layers and 55 minutes, if baked in loaf.

Mrs. E. C .Cook, San Antonio, Texas.

Devil's Cake

3 eggs, separated
1 cup butter
2 cups sugar
2½ cups flour
1 teaspoon soda in
1 cup buttermilk
¼ cake chocolate in
1 tablespoon boiling water

Process: Mix as in Cup Cake; add melted chocolate and 1 teaspoon vanilla just before stiffly beaten whites are added.

Mrs. C. H. Donnell, Decatur, Ala.

Devil's Food Cake

1½ cups sugar
½ cup butter
2 eggs
½ cup cocoa
½ cup flour
½ cup hot water
½ cup sour milk
1 rounded teaspoon soda

Process: Cream butter and sugar. Add well beaten yolks, sour milk, hot water very slowly, beating constantly. Sift flour with cocoa and soda and add gradually, then 1 teaspoon vanilla and stiffly beaten whites.

Icing

1 tablespoon butter
2 cups (about) confectioner's sugar
1 square chocolate, melted
¼ cup milk. Vanilla

Process: Cream butter with ½ cup sugar, add chocolate, and milk and sugar alternately until you have sufficient for cake.

Mrs. John A. Hope, Registrar Mo. Div. U. D. C.

Devil's Cake

1 cup grated chocolate
1 cup sugar
Yolk 1 egg
½ cup milk

Mix in order given; cook until well dissolved, add 1 teaspoon vanilla and let cool.

Yolks 3 eggs
1 cup sugar
1 cup butter
3 cups flour
½ cup sweet milk
1 teaspoon soda
Chocolate mixture
Whites 4 eggs

Process: Dissolve soda in a little warm water. Mix as Mrs. Golson's Devil's Food Cake and bake in layers.

Elizabeth Thomas Wilson, Prattville, Ala.

Devil's Food Cake

2 cups sugar
½ cup butter
2 eggs, separated
1 cup buttermilk
1 teaspoon soda
½ cup boiling water
3 cups flour, 1 cup nuts
⅓ cake chocolate, melted

Bake in layers and put together with Marshmallow Filling.

Mrs. W. C. Scoville, Albany, Ga.

Devil's Food Cake

Yolk 1 egg
1 cup sugar
½ cake Baker's Chocolate
½ cup milk

Mix in order given and cook until thoroughly dissolved. Add 1 teaspoon vanilla. Let cool.

1 cup sugar
½ cup butter
2 eggs
½ cup milk
2 cups flour
2 teaspoons R. B. Powder

Process: Mix in order given; add cool chocolate mixture. Bake in 3 layers.

Mrs. H. Larimore, Florence, Ala.

Inexpensive Devil's Food Cake

2 cups sugar
½ cup butter
2 eggs, separated
2 cups flour
½ cup cocoa dissolved in
½ cup boiling water
1 teaspoon soda in
½ cup buttermilk

Mrs. M. D. Cowan, Sylva, N. C.

Egyptian Cake

1 cup butter
1½ cups sugar
1¾ cups flour
½ cup milk
1 heaping teaspoon Royal Baking Powder
4 eggs, separated
2 squares chocolate

Process: Cream butter with sugar, add yolks well beaten, milk, chocolate dissolved in 5 teaspoons boiling water, and flour, reserving ½ cup flour to sift with baking powder. Add whites stiffly beaten, 1 teaspoon vanilla, and flour with baking powder. Bake in 3 layers and put together with—

Nougat Filling

Yolks 2 eggs
6 tablespoons powdered sugar
1 cup cream, whipped
Whites 2 eggs
2 cups nut meats
Pinch salt

Process: Beat eggs separately until very light and mix in order given.

Mrs. J. A. Cooper, Statesville, N. C.

Mahogany Cake

1 square Baker's Chocolate
1 cup sweet milk
½ teaspoon soda
½ cup butter
3 eggs, separated
1½ cups sugar
2 cups flour
1 rounded teaspoon Royal B. Powder
1 teaspoon vanilla

Process: Melt chocolate in ½ the milk; dissolve soda in other half. Cream butter, add sugar, beating until very light. Add yolks well beaten, vanilla, melted chocolate, flour sifted with baking powder, and ½ cup milk alternately. Fold in stiffly beaten whites. Bake in 2 layers in moderate oven and put together with the following:

Mocha Icing and Filling

2 tablespoons butter
1½ cups powdered sugar
1½ tablespoons chocolate
3 tablespoons strong coffee

Process: Cream butter with sugar, add chocolate and the liquid coffee and beat until smooth. If too dry, add more coffee; if too moist, a little more sugar.

Amelia R. Walters, Oakland, Cal.

Mahogany Cake

Blend ½ cup grated chocolate with ½ cup sweet milk and cook until it thickens. Cool, and add the following in order given, beating thoroughly:

3 eggs, well beaten
1½ cups sugar
½ cup butter
½ cup sweet milk
2 cups flour
1 teaspoon soda in
2 teaspoons milk
½ teaspoon lemon
½ teaspoon vanilla

Bake in layers and put together with caramel filling with chopped pecans. May also be baked in loaf.

Minnie Rowland, Tuscumbia, Ala.

Mahogany Cake

1 cup light brown sugar
½ cup sweet milk
6 level tablespoons cocoa

Mix, heat until boiling and melted to the consistency of cream.

½ cup butter
1 cup light brown sugar
2 cups flour
1 teaspoon soda
¼ teaspoon salt
½ cup milk
Yolks 3 eggs
1 teaspoon vanilla

Process: Cream butter until light and creamy; add sugar gradually and beat 10 minutes. Add yolks beaten until very, very light. Sift together 3 times flour, salt, and soda, and gradually sift into batter, adding alternately with milk. Beat all this thoroughly, add vanilla and warm cocoa mixture. Beat with wooden spoon whip until smooth. Bake in 2 greased tins sprinkled with flour.

Mrs. E. S. Jones, Philadelphia, Pa.

BUTTERLESS CAKES

Angel Food Cake No. 1

Whites 11 eggs
1½ cups sugar
1 cup pastry flour
1 teaspoon cream tartar
¼ teaspoon salt
1 teaspoon vanilla extract

Process: Beat whites with salt until frothy; add cream tartar and beat rather stiff, but not dry. Fold into this the sugar sifted 5 times and then the flour, also sifted 5 times. Add vanilla and turn into an ungreased tube pan.

Baking: Light gas oven full for about 5 minutes before putting in cake. Turn off the back burner and leave front burner about half on for first 20 minutes. Have pan of hot water in bottom of oven. In 20 minutes the cake should be lightly browned and the heat of oven may be slightly increased. Bake until cake settles evenly on top and rebounds from touch of finger,—about 35 or 40 minutes. Invert pan and cool cake thoroughly before removing.

Mrs. Jas. Haralson, Montgomery, Ala.

Angel Food Cake

Use same ingredients as in Angel Food Cake No. 1.

Process: Sift flour 5 times, add cream tartar and sift twice more. Sift sugar 5 times. Beat whites until very light, add sugar and continue beating. Sift flour into whites, add vanilla. Bake in an aluminum pan that has been dusted with flour, but not greased. This cake requires slow fire and should bake in about an hour. Do not open oven until cake has been in 40 minutes.

Mrs. A. C. Davison, Uniontown, Ala.

Angel Food Cake

Whites 10 eggs
1 cup sugar (sifted 12 times)
1 cup flour (sifted 12 times)
1 teaspoon cream tartar
Pinch salt
½ teaspoon vanilla

Process: Mix as in Angel Food Cake No. 1 and bake about 45 minutes.

Mrs. Jim Nixon, Anniston, Ala.

Angel Food Cake

Whites 11 eggs
1½ cups flour
1⅛ cups sugar
1 teaspoon cream tartar
Pinch of salt

Process: Sift flour, salt, and cream tartar 5 times and sugar once. Beat whites until very stiff and dry; mix as Angel Food Cake No. 1. Bake in slow oven about 45 minutes.

Mrs. Adrian Fendley, Oneonta, Ala.

Angel Food Cake

Whites 11 eggs
1 cup sifted pastry flour
1⅓ cups sifted sugar
1½ teaspoons cream tartar
1 teaspoon vanilla
⅛ teaspoon salt

Process: Beat whites with salt until foamy; add cream tartar and beat until they will not fall out of bowl when inverted. Gradually fold in sugar, next, fold in flour gradually; add vanilla. Bake in slow oven 30 minutes and 15 minutes in quick oven. Sometimes it may require a few minutes longer.

Mrs. E. W. Jones, Opelika, Ala.

Almond Cream Cake

10 eggs, separated
1½ cups sugar
1 cup cracker dust
¼ lb. almonds (not blanched)
Juice and rind of 1 lemon

Process: Roll and sift Boss Lunch Biscuits and measure 1 cup of the cracker dust. Cut almonds, not too fine, and mix with cracker dust. Beat yolks until very light, gradually adding sugar and continue beating; add lemon juice and rind. Beat whites until very stiff and add to yolks, alternating with cracker dust and almonds. Bake in layers and put together with Almond Cream Filling.

Mrs. Paul T. Weston, Albany, Ga.

Chocolate Sponge Cake

4 eggs, separated
1 egg
1¾ cups sugar
1¼ cups sifted flour
1 cup milk
¼ pound bitter chocolate
1 teaspoon Royal B. Powder
1 teaspoon vanilla

Process: Dissolve chocolate in milk and let cool. Beat yolks and 1 whole egg with sugar until very, very light; add vanilla, cool chocolate, stiffly beaten whites, and flour previously sifted 4 times with baking powder. Bake in 3 layers and use Chocolate Filling No. 1.

Mrs. Jas. Haralson, Montgomery, Ala.

Date Cake

2 eggs, separated
1 cup sugar
Pinch of salt
1 tablespoon flour
½ cup sifted cracker crumbs
1 cup chopped nuts
1 cup chopped dates
1 teaspoon Royal B. Powder

Process: Mix as Mrs. West's Sponge Cake; add nuts and dates. Line pan with greased paper and spread as thin as possible. Bake slowly about 15 or 20 minutes.

Mrs. G. J. Lovett, Sandersville, Ga.

Leona's Date Cake (Mexican)

4 eggs
1 cup sugar
1 cup flour
2 teaspoons Royal B. Powder
2 cups chopped dates
2 cups chopped nuts

Process: Beat eggs and sugar until very light and creamy. Add flour previously sifted 3 times with baking powder. Add nuts and dates well floured. Bake in moderate oven about an hour.

Mrs. A. H. Meriwether, Hayneville, Aa.

Jelly Roll

3 eggs
1 cup flour
½ teaspoon Royal B. Powder
1 cup sugar
6 tablespoons hot water
1 teaspoon vanilla

Process: Beat together sugar and eggs until very light, add vanilla, and flour in which baking powder has been twice sifted, and hot water. Bake in square or oblong tins, spread with jelly, and roll while hot.

Mrs. Oliver Dean, Douglas, Ga.

Jelly Roll

3 eggs
1 cup sugar
3 tablespoons cold water
1 cup flour
1 teaspoon Royal B. Powder
⅓ teaspoon salt

Process: Beat eggs and sugar until quite thick, add water, and flour sifted 3 times with salt and baking powder. Bake in quick oven about 12 minutes. Turn upon cloth or paper sprinkled with sugar. Spread with jam or jelly, and roll.

Mrs. G. L. Griffin, Oriental, N. C.

Plain Sponge Cake

3 eggs
1 cup sifted flour
½ cup hot water
1 cup sifted sugar
1 level teaspoon Royal Baking Powder
⅓ teaspoon salt
Grated rind of half lemon

Process: Beat eggs with ½ of sugar until they thicken; add water and remainder of sugar. Beat again and add grated rind of lemon and fold in gently the flour sifted 4 times with salt and baking powder. Bake 30 minutes.

Mrs. Mary F. Simmons, Faison, N. C.

Sponge Cake

3 eggs
1 cup sugar
1 cup flour
⅛ cup cold water
2 teaspoons Royal B. Powder
½ cup water
¼ teaspoon salt
1 teaspoon orange extract

Process: Boil sugar and ½ cup water until syrup spins a thread and pour slowly over stiffly beaten whites. Beat until cold. Sift dry ingredients together 4 times. Beat yolks very light and add to whites alternately with flour, sifting in the flour. Add ⅛ cup cold water and flavoring. Bake in an ungreased pan about an hour.

Mrs. John Weedon, Tanner, Ala.

Sponge Cake

10 eggs, separaed
2 cups sugar
2 cups flour
1 teaspoon vanilla

Process: Beat whites to stiff froth, add well beaten yolks and continue to beat. Gradually sift in sugar and beat until dissolved. Fold in flour, add vanilla, and bake in ungreased pan in moderate oven.

Mrs. G. B. Forman, Attalla, Ala.

Excellent Sponge Cake

10 eggs, separated
2 full cups flour
2 scant cups sugar
Juice 1 lemon

Process: Sift flour several times and sugar twice. Beat yolks and whites separately until very light and add ½ of sugar to each; beat each thoroughly, then mix well and add lemon. Fold in flour very gently and bake an hour in moderate oven.

Mrs. E. S. Clayton, Asheville, N. C.

Sponge Cake

6 eggs, separated
2 cups sifted sugar
1 cup boiling water
3 cups flour
2 teaspoons R. B. Powder
Juice of ½ and rind of 1 lemon

Process: Sift flour, baking powder, and ¼ teaspoon salt together 6 times. Beat yolks with sugar until very, very light; add lemon juice, grated rind, and boiling water. Add flour and fold in stiffly beaten whites. Bake in ungreased pan, in moderate oven.

Mrs. M. R. Bashford, Paris, France.

Sponge Cake

4 eggs
2 cups sugar
2 cups flour
1 teaspoon R. B. Powder

Process: Beat eggs and sugar 15 minutes. Add flour, previously sifted 3 times with baking powder, and ¾ cup boiling water. This makes a thin batter, but is all right when baked.

Mrs. George Morgan, Lula, Miss.

Sponge Cake

4 eggs, separated
1 cup sugar
3 tablespoons cold water
1½ tablespoons cornstarch
1 scant cup flour
1 level teaspoon R. B. Powder

Process: Sift flour with cornstarch, baking powder, and pinch of salt. Beat yolks, add sugar and water alternately beating thoroughly, add flour and fold in whites. Bake in moderate oven.

Mrs. W. H. Phillips, Birmingham, Ala.

Delicious Sponge Cake

4 eggs, separated
1 scant cup sugar
¾ cup Irish potato flour
1 heaping teaspoon Royal Baking Powder

Process: Beat yolks until very light, gradually adding sugar. Add flour sifted 5 times with baking powder, and fold in stiffly beaten whites. Bake in moderate oven.

Mrs. E. Edward West, Charleston, S. C.

Sponge Cake

3 eggs
1 cup sugar
1 cup sifted flour
Pinch salt
1 tablespoon cornstarch
½ cup hot water
1 teaspoon Royal B. Powder
Grated rind ½ lemon

Process: Beat eggs with half of sugar until thick and creamy. Add water and other half of sugar and beat again. Add grated rind and gently fold in flour sifted with salt and baking powder. Bake about 30 minutes.

Mrs. L. M. Badham, Oriental, N. C.

Sponge Cake

6 eggs, separated
½ pound sugar
¼ pound cornstarch
Vanilla or lemon

Process: Beat yolks until very light, gradually adding sugar. Beat 30 minutes. Add cornstarch and stiffly beaten whites. Bake about 30 minutes in moderate oven.

Mrs. Edwin B. Cade, Washington, Ga.

Velvet Sponge Cake

Yolks 6 eggs
Whites 3 eggs
2 cups sugar
1 cup boiling water
2½ cups flour
1 tablespoon R. B. Powder

Process: Sift sugar 3 times; sift flour with baking powder 4 times. Beat yolks until very light, add sugar and beat 15 minutes; add boiling water, then the whites of 3 eggs beaten stiff. Sift in the flour and lightly fold it in. Flavor as desired. Bake in ungreased pan in moderate oven. Use Boiled Icing No. 1. This may be baked in 3 layers and put together with any filling—caramel preferred.

Mrs. N. J. Hubbard, Talladega, Ala.

Velvet Sponge Cake

6 eggs, separated
2 cups sugar
1 teaspoon R. B. Powder
2½ cups sifted flour
1 cup boiling water
1 teaspoon vanilla

Process: Beat whites and yolks of eggs separately 15 minutes. Then beat them together thoroughly—the lightness of the cake depends upon this; add sugar, stirring constantly, the boiling water and flour previously sifted with baking powder. Bake in quick oven.

Mrs. R. V. Brawley, Statesville, N. C.

Sunshine Cake

1 cup sugar
¾ cup flour
7 eggs, separated
1 level teaspoon cream tartar

Process: Sift flour once before and three times after measuring, the last time adding cream tartar. Sift sugar. Beat whites to stiff froth, add sugar gradually; beat well and add yolks thoroughly beaten, and 1 teaspoon lemon extract. Fold in flour, and bake in Van Dutson cake pan. Light both burners of stove for 5 minutes before placing cake in oven, then turn both burners down to a bead and bake fully an hour. When done, invert pan and leave to cool in pan.

Mrs. John Tilley, Montgomery, Ala.

Sunshine Cake

7 eggs, separated
1 cup granulated sugar
⅔ cup flour
⅔ teaspoon cream tartar
Pinch salt
1 teaspoon orange or lemon

Process: Sift sugar and flour and measure each. Sift sugar 4 times. Add cream tartar to flour and sift 4 times. Beat whites very light with salt, add sugar gradually, yolks beaten thoroughly, flour, and flavoring. Pour into ungreased, tube pan and bake as Angel Food Cake No. 1.

Mrs. James Haralson, Montgomery, Ala.

Sunshine Cake

Whites 7 eggs
Yolks 5 eggs
1 cup sugar, 1 cup flour
¾ teaspoon cream tartar
1 teaspoon orange extract
¼ teaspoon salt

Process: Sift flour; measure and sift 3 times. Sift sugar. Add salt to whites and beat until foamy. Add cream tartar and continue beating until stiff, but not dry. Fold in sugar, 1 tablespoon at a time; add flavoring. Beat 5 yolks until light and add to above mixture folding in carefully. Fold in flour in same manner. Bake in ungreased pan in very slow oven about 50 minutes. When done, invert pan, but do not remove until cold. Then ice.

Mrs. J. W. Nixon, Livingston, Ala.

ICINGS AND CAKE FILLINGS

Almond Cream Filling

1 pint cream, whipped, 2 teaspoons vanilla, ½ cup sugar

Process: Add sugar very gradually to thickly whipped cream, and flavor.

Mrs. Paul T. Weston, Albany, Ga.

Boiled Icing No. 1

Whites 2 eggs
2 cups granulated sugar
1 measuring cup water
½ teaspoon cream tartar

Process: Sift sugar with cream tartar, add water and boil to 242 degrees. Pour slowly over slightly beaten egg whites, flavor with rose water and beat until right consistency for cake.

Mrs. Jas. Haralson, Montgomery, Ala.

Never Fail Boiled Icing No. 2

Whites 2 eggs
2 cups sugar
½ cup water
8 marshmallows
¾ teaspoon vanilla
½ teaspoon lemon

Process: Beat whites stiff and cover with marshmallows. When sugar and water first begin to boil, dip out 2 tablespoons syrup and add to whites. Repeat twice, using 6 tablespoons in all. Beat. When remaining syrup spins a thread that will fly away from spoon, pour slowly over whites. Add vanilla and lemon, or 2 tablespoons lemon juice.

Mrs. J. P. Wood, Jr., Troy, Ala.

Boiled Icing No. 3

Whites 4 eggs
2½ cups sugar
1 cup water
1 teaspoon lemon juice or
½ teaspoon R. B. Powder
and tartaric acid mixed

Process: Cook syrup until it drops thick from spoon. Beat whites stiff and smooth with ½ cup sugar. Pour syrup over whites slowly, letting the last cook until it threads. After beating well, place bowl over hot water and add powder. Cook until it piles without sinking, if it is to be used to decorate. Plain icing will require less cooking.

Mrs. Wilson, Nashville, Tenn.

Boiled Icing No. 4

3 cups sugar
1 cup water
1¼ tablespoons vinegar
Whites 3 eggs

Process: Boil first 3 ingredients until it spins a thread. Do not stir while boiling. Beat whites of eggs stiff and pour over them the boiling syrup, in a thin stream. Beat until warm and add ¼ teaspoon soda. Spread between layers, over top, and sides of cake. If raisins and nuts are used, spread layer with icing and when this has set, scatter over it the raisins, then pecans; cover these with icing and upon this, place another cake layer.

Mrs. Will Jones, Dixon Spring, Tenn.

Boiled Icing No. 5

1½ cups sugar
¾ cup water
Whites 2 eggs
Flavoring

Process. Reserve 2 tablespoons of the sugar. Mix sugar and water and boil until it threads. Beat eggs stiff, add 2 tablespoons sugar and continue to beat until very stiff. Pour syrup slowly over whites, add flavoring and beat until thick. This will be soft and spongy and can be put on very thick. If filling is desired, double the recipe. Juice of ½ lemon will whiten and is good. If icing is too thin, add 2 teaspoons baking powder or 1 teaspoon cream tartar.

Mrs. S. R. Dull, Atlanta, Ga.

Boston Fruit Cake Filling No. 1

Yolks 7 eggs
¼ pound butter
¼ pound sugar
1 pound raisins
½ pound citron
Wine, or lemon extract

Process: Mix and cook in double-boiler until sufficiently thick to spread on cake layers.

May T. Fowler, Uniontown, Ala.

Boston Fruit Cake Filling No. 2

Yolks 8 eggs
½ cup butter
2 cups sugar
1 cup wine
1 orange, juice and rind
1 cup raisins
1 cup currants
1 cup nuts
½ cup citron
½ teaspoon each, cloves, nutmeg
1 tsp. each, cinnamon, spice

Process: Cream butter and ½ of sugar; beat yolks until very light with remaining sugar; mix yolks and butter, add wine, orange juice, and spices; cook until mixture thickens, then add nuts and fruit.

Mrs. D. S. Brockway, Livingston, Ala.

Brown Sugar Icing No. 1

4 cups brown sugar
1½ cups cold water
Whites 2 eggs
1 teaspoon vanilla extract

Process: Boil until it forms a fairly hard ball in water and whip into well beaten whites. Add flavoring.

Minnie Folsom Thomas, Bluefield, W. Va.

Brown Sugar Icing

4 tablespoons cream, 2 tablespoons butter, 2 cups light brown sugar

Process: Cream butter and sugar, add cream gradually and beat. Put over hot water and stir until foamy. Let cool before icing cake. If it gets too hard, add more cream.

Brown Sugar Filling

2 cups brown sugar
8 tablespoons water
White 1 egg
Vanilla extract

Process: Mix sugar with water, add few drops of vinegar and boil until it threads. Pour over well beaten white. Flavor and beat.

(Mrs. A. W.) Clara Bronson, Titusville, Pa.

Caramel Filling

3 cups sugar
1 cup sweet milk
1 tablespoon butter
1 teaspoon vanilla

Process: Mix 2 cups of sugar with milk and boil, stirring constantly. Melt 1 cup sugar in skillet, stirring constantly, and add to boiling milk. Cook until it reaches soft ball stage when tested in cold water. Add melted butter and vanilla; beat until creamy, and spread while warm, on cake. If it should get stiff or grainy, add little sweet cream and dissolve over hot fire.

Mrs. Luther Bynum, Oneonta, Ala.

Caramel Filling

4 cups sugar
1½ cups sweet milk
1 heaping tablespoon butter
Whites 2 eggs
1 cup broken pecans
2 teaspoons vanilla

Process: Mix 3 cups sugar with milk and boil, stirring constantly; add butter and 1 cup melted browned sugar. When it reaches soft ball stage, pour over stiffly beaten whites; add nuts and vanilla.

Mrs. George Malone, Dothan, Ala.

Caramel Filling

3 cups sugar, 1 cup milk, 2 tablespoons butter

Process: Mix 2½ cups of the sugar with milk and bring to boiling point. Melt ½ cup sugar in aluminum pan. Melt carefully with but little heat, stirring only to keep sugar from sides of pan. Pour melted sugar gradually into milk mixture, stirring constantly. Boil until creamy when tested. Remove from fire and beat. Add butter and continue beating until of right consistency to spread on cake.

Mrs. C. E. Hamilton, Rec. Sec. Ala. Div. U. D. C., Greenville, Ala.

Caramel Filling

3 cups brown sugar
½ cup cream
¼ cup water
1 heaping tablespoon butter

Process: Mix all ingredients and boil slowly, about 5 minutes. Remove from fire, add 1 teaspoon vanilla, and beat until creamy. If not sufficiently thick, return to stove and cook a little more.

Mrs. A. Jackson, Douglas, Ga.

Caramel Filling

3 cups sugar
1 cup milk
1 heaping tablespoon butter
½ cup boiling water

Process: Caramelize 1 cup of the sugar by putting into hot skillet with teaspoon of butter. Set inside oven and stir frequently until melted. Add boiling water and remove to top of stove. While it is melting, mix 2 cups sugar with milk; cook until it boils, stirring constantly. Add boiling, browned sugar and butter. Cook few minutes and test in saucer. When done, add 2 tablespoons vanilla. Cover cake layer with caramel, layer of nuts, if desired, and caramel. Decorate top with half pecans.

Elizabeth B. Bashinsky, Troy, Ala.

Caramel Filling

2 cups brown sugar
½ cup milk
1 heaping tablespoon butter
1 teaspoon vanilla

Process: Mix first 3 ingredients and cook until creamy, stirring constantly. Add vanilla and when slightly cooled, spread over cake. Care should be taken not to cook too much, or it will be stiff and grainy when cooled. If it should get stiff, add little sweet cream and dissolve over hot water.

Mrs. Knox Henderson, Troy, Ala

Caramel Filling

1 cup butter
2½ cups granulated sugar
1½ cups milk
1 teaspoon vanilla

Process: Mix first 3 ingredients and cook until a soft ball forms when dropped into ice water. Stir constantly. If it should curdle, add pinch of soda. When done, add vanilla and beat well.

Mrs. Richard Hobbie, Montgomery, Ala.

Caramel Filling

2 cups brown sugar
1 cup white sugar
4 tablespoons water
1 heaping tablespoon butter
1 teaspoon vanilla
4 tablespoons thick cream

Process: Mix first 4 ingredients and cook until it will spin a thread. Add vanilla and beat until cold. Add cream and spread on cake.

Mrs. M. Woolf, Birmingham, Ala.

Caramel Filling

3 cups sugar
3 teaspoons flour
½ teaspoon cream tartar
1 cup fresh sweet milk
1 cup butter
1 teaspoon vanilla

Process: Sift together all dry ingredients; add to them the milk and butter; boil, stirring constantly until soft ball is made when dropped into cold water or until pan is covered in small bubbles. Add vanilla; partially cool and beat well. Spread before it is cold. For chocolate filling, cocoa or chocolate may be added to dry sugar and cook in same manner

Mrs. Thos. C. Russell, Alexander City, Ala.

Caramel-Pineapple Filling

2 cups sugar	1 heaping tablespoon butter
1 cup milk	1 can grated pineapple

Process: Mix first 3 ingredients and boil 4 or 5 minutes, stirring constantly. Add 1 teaspoon vanilla, and beat until creamy. Cover each cake layer with caramel and over them spread grated pineapple, from which all juice has been drained. Omit pineapple from top and sides of cake. Two tablespoons of pineapple juice may be poured over each layer, before caramel mixture is spread over it.

Mrs. Will Jones, Dixon Spring, Tenn.

Chocolate Filling No. 1

Yolks 2 eggs	1 tablespoon butter
1½ cups sugar	¼ pound chocolate, grated
½ cup milk	1 teaspoon vanilla

Process: Dissolve chocolate over hot water. Beat yolks, add sugar, milk, and butter, Stir 5 minutes over flame. When it begins to boil, pour into dissolved chocolate and beat well. Add flavoring and spread between layers, over top, and sides of cake.

Mrs. Jas. Haralson, Montgomery, Ala.

Chocolate Filling No. 2

3 cups sugar	1½ cups water
2 squares chocolate	Yolks 6 eggs

Process: Cook sugar and water together until it spins a thread; pour slowly over the beaten yolks Melt chocolate over hot water. Add chocolate and 1 teaspoon vanilla, and beat until creamy and sufficiently thick to spread between layers and over top of cake.

Mrs. S. R. Dull, Atlanta, Ga.

Chocolate Filling No. 3

1 small can Pet milk, 1 box XXXX sugar, sifted, ½ cake bitter chocolate, melted. Mix milk and sugar well with fork and add chocolate.

Mrs. Henry Porter, Connellsville, Pa.

Chocolate Coffee Icing

⅓ cup butter	2 tablespoons liquid coffee
2 cups Confectioner's sugar	1 square Baker's Chocolate

Process: Melt chocolate in vessel set in pan of hot water. Mix sugar and butter, add hot coffee, chocolate, and 1 teaspoon vanilla. Beat until smooth and spread over cake. If icing does not spread smoothly, add little boiling water. If decoration is desired, place it within ice box for short time and put through an icing bag.

Nannie T. Shawhan, Mobile, Ala.

Chocolate Filling for Layer Cake

2 cups sugar
1 cup milk
¼ pound Baker's Chocolate
1 tablespoon butter
White 1 egg
1 teaspoon vanilla

Process: Grate chocolate; beat white of egg stiff; mix first 5 ingredients and boil until it make a soft ball in water, about temperature 220° to 222°. Remove from fire, add vanilla, and beat until right consistency to spread.

Mrs. Jas. Haralson, Montgomery, Ala.

Chocolate Filling

2 cups sugar
½ cup butter
½ cup flour
½ cup sweet milk
¼ pound chocolate, melted
1 teaspoon vanilla

Process: Mix sugar and flour in perfectly dry bowl. Add other ingredients. Put into a vessel, set into a pan of boiling water, and cook until smooth and of right consistency. When cool, spread over layers.

Mrs. Warren Dent, Montgomery, Ala.

Chocolate Filling

2 cups sugar
1 cup milk
5 tablespoons grated chocolate
1 heaping tablespoon butter

Process: Mix first 3 ingredients and stir constantly until boiling; add melted, hot butter and continue stirring until right consistency, testing frequently in a saucer. When done, add 1 teaspoon vanilla and beat. Spread over cake while still warm. If too thin, return to stove and cook short while. If too thick, thin with cream.

Bettie Allen, Montgomery, Ala

My Mother, A. E. Thornton's Recipe

Yolks 4 eggs
3 cups sugar
1 cup sweet milk
2 squares chocolate, melted
¼ pound butter
1 teaspoon vanilla

Process: Beat yolks until light, add sugar and milk alternately and chocolate melted over hot water. Boil 15 minutes, add butter, and cook until thick. Add vanilla and beat until sufficiently cool to spread.

Mrs. J. F. Comer, Midway, Ala.

Chocolate Filling

2 cups sugar
1 cup milk
5 level tablespoons chocolate
1 heaping tablespoon butter

Process: Melt chocolate, mix all ingredients and cook until smooth, stirring constantly. Test frequently to prevent over cooking. Add 2 teaspoons vanilla, beat and spread while warm, over layers, covering all the layers and then stack. Cover top and sides with filling.

Elizabeth B. Bashinsky, Troy, Ala.

Soft Chocolate Filling

1 quart milk
¾ cup chocolate
Butter size of egg
1½ cups sugar
5 heaping tablespoons flour
Vanilla extract

Process: Mix and cook until thick, stirring constantly.

(Mrs. A. W.) Clara Bronson, Titusville, Pa.

Cocoanut Filling

1 fresh cocoanut or
1 can Dromedary cocoanut
1 cup milk
3 tablespoons sugar
2 heaping tablespoons flour
1 egg

Process: Beat egg until very light; add sugar and flour and beat well. Add cocoanut and milk and cook until thick. When cool, spread over layers.

Mrs. E. J. Holt, Smithfield, N. C.

Cocoanut Icing

Whites 2 eggs, 2 cups sugar, 1 fresh cocoanut

Process: Beat whites stiff, add 2 cups sugar and beat until smooth. Add ½ of the grated cocoanut and thin to right consistency with cocoanut milk. It should be quite thin. Spread between layers and over sides until cake is thoroughly moistened. To remaining half grated cocoanut, add 2 tablespoons sugar and dash over cake until all is used.

Maude L. Parrish, Dixon Spring, Tenn.

Lane Cake Filling

Yolks 8 eggs
½ cup butter
½ cup sugar
1 heaping teaspoon cornstarch
1 cup raisins
1 cup English walnuts or pecans, 1 teaspoon vanilla
1 wine glass brandy or wine

Process: Mix and cook in double-boiler until thick.

Mrs. E. B. Welch, LaFayette, Ala.

Lemon Cheese Filling No. 1

Yolks 6 eggs
1 cup butter
2 cups sugar
Whites 4 eggs
Grated rinds 1½ lemons
Juice 2 lemons

Process: Cream butter with ½ of sugar; beat yolks very light with remaining sugar; mix. Add lemon rind, juice, and whites beaten dry. Cook in double-boiler until thick as cream and spread between layers.

Mrs. S. G. Lang, Sandersville, Ga.

Lemon Cheese Filling No. 2

6 yolks, well beaten
1 cup sugar
½ cup butter
2 lemons, juice, grated rind

Process: Cream butter and sugar, add yolks and lemon. Cook in double-boiler until thick.

Mrs. Guy P. Fuller, Selma, Ala.

Lemon Cheese Filling No. 3

2 cups sugar
Yolks 4 eggs
2 eggs
1 tablespoon flour
2 lemons, juice
1 lemon, grated rind

Process: Sift 1 cup sugar with flour and beat into well beaten yolks and eggs until creamy. Add lemon juice and grated rind. Boil 1 cup sugar with ¼ cup water in double-boiler until it threads; add egg mixture and cook until it jellies.

Mrs. W. T. Taylor, Burnsville, Ala.

Lemon Filling No. 4

3 eggs, not separated
1 cup sugar
½ cup butter
Juice and rind 2 lemons

Process: Cream butter with sugar, add lemons and beaten eggs. Cook until thick and put between layers while warm.

Mrs. E. B. Cade, Washington, Ga.

Lemon Cheese Filling

Yolks 8 eggs
2 cups sugar
½ cup butter
Juice 3 lemons

Process: Beat yolks until very light, gradually adding sugar. Add other ingredients and cook until consistency of thick cream. When cold, spread between layers.

Or line bowl with lady fingers, pour mixture over them, cover with meringue, brown a light color, and you have a delicious pudding.

Elizabeth B. Bashinsky, Troy, Ala.

Filling for Lemon Jelly Roll

2 eggs, not separated
1 tablespoon butter
1 cup sugar
2 lemons, juice and grated rind

Mix in order given and cook as in preceding recipe.

Mrs. Frank Morrison, Washington, D. C.

Lemon Cream Filling

3 eggs or 6 yolks
1 tablespoon butter
1½ cups sugar
2 lemons, rind and juice

Process: Mix and cook as preceding Lemon Cheese Filling.

Elizabeth B. Bashinsky, Troy, Ala.

Lemon Cheese Filling

Yolks 5 eggs
2 cups sugar, ½ cup butter
2 lemons, juice
1 lemon, grated rind

Process: Beat yolks until very light, gradually adding sugar. Add juice and rind and cook in double-boiler, stirring constantly. When thick, add butter melted; mix and remove from stove.

Marshmallow Filling

Whites 2 eggs
2 cups sugar
1 cup water
6 marshmallows
½ pound chopped, blanched almonds, rose water

Process: Make boiled icing; add to mixture little rose water, and marshmallows cut into fourths. When about cool, add nuts.

Mrs. G. W. Eichelberger, Anniston, Ala.

Mocha Filling

1 cup confectioner's sugar
1 tablespoon butter
1 tablespoon cocoa
2 tablespoons strong coffee
½ teaspoon salt

Mrs. G. W. Eichelberger, Anniston, Ala.

Filling for Orange Cake

Juice 2 oranges
Rind 1 orange
2 cups sugar
Yolks 2 eggs, white 1 egg

Process: Grate the yellow rind of an orange. Mix first 3 ingredients and heat. When hot, pour over well beaten yolks and cook until thick, then add white slightly beaten. Remove from fire and beat until sufficiently cold. This filling may be substituted for jelly in a jelly roll.

Mrs. E. S. Clayton, Ashville, N. C.

Orange Filling

½ cup sugar
3 tablespoons cornstarch
¼ teaspoon salt
¼ tablespoon flour
1 tablespoon butter
¾ cup water
1 egg, 1 orange
1 tablespoon lemon juice

Process: Sift together dry ingredients, add water and butter and cook 15 minutes in double-boiler. Add egg, slightly beaten, grated rind and juice of 1 orange and lemon juice. When cold, spread between layers. Cover cake with white icing.

Mrs. J. W. Nixon, Livingston, Ala.

Orange and Lemon Icing

2 lumps cut loaf sugar
1½ cups confectioner's sugar
1 orange
1 lemon

Process: Rub cubes of sugar over rind of orange, put into bowl and dissolve in lemon juice. Peel orange, remove pith, and cut into very thin slices. Spread icing and place thin slices of orange between layers.

Nannie T. Shawhan, Mobile, Ala

Pine Apple Filling

1 can grated pineapple
Juice 1 lemon
¾ cup sweet milk
1 teaspoon cornstarch

Process: Mix and cook until thick, stirring constantly.

Mrs. Roy H. Hamrick, Bessemer, Ala.

Royal Icing

White 1 egg
1 cup confectioner's sugar
1 tablespoon lemon juice

Process: Put unbeaten white into bowl, add sugar slowly, beating constantly with spoon; then add lemon juice. Spread evenly over cake and smooth with knife dipped into hot water.

Mrs. T. W. Palmer, Pres. Ala. Div. U. D. C., Montevallo, Ala.

PICKLES, CHILI SAUCE, CATSUP, ETC.

Artichoke Pickles

10 medium size onions
1 peck artichokes
4 cloves of garlic
½ cup salt, vinegar
2 tbs. ground mustard
6 tbs. brown sugar
1 pod red pepper
1 cup white mustard seed
4 tablespoons horse radish
2 tablespoons celery seed
4 tablespoons turmeric
1 tablespoon whole allspice
1 tablespoon whole cloves
1 teaspoon red pepper

Process: Chop artichokes and onions into medium size pieces and garlic very fine. Mix with salt and let remain over night. Next morning drain and squeeze. To the vegetables add all other ingredients, the allspice and cloves in muslin bags. Cover with boiling vinegar and let stand 24 hours. Drain off vinegar, reheat to boiling and pour over vegetables. Let stand another 24 hours, then drain, strain, re-heat to boiling and pour over vegetables. Good after 10 days.

Mrs. Knox Henderson, Troy, Ala.

Cherry Pickles

Weigh cherries, seed, cover with vinegar, and let stand over night. Pour off vinegar and squeeze as much of it out of fruit as possible. Arrange cherries and sugar in alternate layers, using as many pounds sugar as you have cherries. Let stand until dissolved, about 7 or 10 days, stirring every morning. When thoroughly dissolved, bottle or can.

Minnie Folsom Thomas, Bluefield, W. Va.

Fig Sweet Pickle

1 peck figs, 1 gallon vinegar, 7 pounds sugar,
½ ounce each, stick cinnamon, allspice, cloves

Process: Cover figs with strong, boiling, salt water, using 1 pint of salt, and let stand 30 minutes. Pour water from figs and rinse well in fresh, hot water. Mix all other ingredients and let boil 15 minutes; add figs and cook 20 minutes. Seal hot. Do not open jar for 3 weeks.

Elizabeth B. Bashinsky, Troy, Ala.

Sweet Pickles

8 pounds fruit
4 pounds sugar
2 ounces whole cloves
2 ounces whole cinnamon

Process: Boil 1 quart vinegar, sugar, and spices together 10 minutes; add fruit and cook few minutes, without boiling, until tender, but not soft. Put into jars; boil juice and pour over fruit. Seal.

Mrs. A. Jackson, Douglas, Ga.

Sweet Spiced Pickle

7 pounds prepared fruit
3½ pounds brown sugar
1½ pints apple vinegar
1 teaspoon salt
½ ounce each, whole allspice, cloves, and cinnamon

Process: Dissolve sugar in hot vinegar, add spices and fruit, and cook until fruit can be pierced with straw. Fill jars with fruit and pour over boiling vinegar. Good in 6 weeks. This is delicious for peaches, pears, or plums.

Mrs. Chas. B. Goldsborough, New York, N. Y.

Peach Sweet Pickle No. 1

My Daughter, Helen Bashinsky Case's Recipe

7 pounds peeled peaches
3 pounds sugar
1 pint apple vinegar
Cloves, allspice, cinnamon

Process: Boil vinegar with sugar and whole spice, stick 2 cloves into each peach, soft or cling stone. Put 12 or more peaches at a time into boiling syrup and cook until they can be pierced with straw. Fill jars with peaches; cook syrup until thick and pour over them, filling jars to over-flowing. Seal while hot.

Elizabeth B. Bashinsky, Troy, Ala.

Peach Sweet Pickle

7 pounds peeled peaches
3 pounds white sugar
1 quart vinegar
Cinnamon, mace, few cloves

Process: Pour sugar over peaches and let stand over night. Boil vinegar with little whole cinnamon, mace, and cloves; pour over peaches and boil until tender. Remove fruit, boil syrup down. Put fruit into jars, pour over syrup and seal jars.

Mrs. John Miller, St. Louis Chapter U. D. C., St. Louis, Mo.

Pear Sweet Pickle

My Daughter, Helen Bashinsky Case's Recipe

6 pounds peeled pears
3 pounds sugar
1 pint apple vinegar
¼ ounce allspice
½ ounce stick cinnamon
½ ounce cloves

Process: Prepare as you do Peach Sweet Pickle No. 1.

Elizabeth B. Bashinsky, Troy, Ala.

Spiced Plums

My Daughter, Helen Bashinsky Case's Recipe

4 quarts plums
4 pounds sugar
1 pint strong vinegar
2 teaspoons allspice
2 teaspoons cloves
2 teaspoons cinnamon

Process: Heat vinegar and sugar and pour over plums, pierced several times with needle. Put whole spices into little muslin bags and drop into fruit. Cook slowly until tender. Seal while hot.

Elizabeth B. Bashinsky, Troy, Ala.

Spiced Plums

7 pounds ripe plums
4 pounds sugar
1 pint cider vinegar
1 tablespoon whole cloves
1 teaspoon nutmeg
2 teaspoons broken cinnamon

Process: Put spices into muslin bag and simmer in little vinegar and water for 30 minutes, then add bag and liquid to remaining vinegar and sugar and heat to boiling point. Pierce plums several times with darning needle to prevent skins bursting; add to liquid and boil until tender.

Mrs. Mamie Powledge Smith, Opelika, Ala.

Watermelon Sweet Pickle

6 pounds watermelon
3 pounds sugar
1 gallon apple vinegar
1 ounce stick cinnamon
½ ounce cloves
4 pieces mace

Process: Peel green and pink from rind, cut into fancy shapes or squares. Put 6 pounds rind into weak alum and salt water and let stand 24 hours. Drain, and boil in clear water until tender; add all ingredients, except fruit, to vinegar and boil; add fruit and boil until clear and tender. Fill jars as in Peach Sweet Pickle No. 1.

Watermelon Sweet Pickle

7 pounds fruit
3½ pounds sugar
Whole cloves, spice, mace, and cinnamon, 1 quart vinegar

Process: Cut rind, the red and soft white part from melon; cut the firm, white part into fancy shapes and soak in strong brine 24 hours, in strong alum water 24 hours, and clear water 24 hours. Add other ingredients to vinegar, (the spices tied in bags) and heat: add fruit and cook until clear and tender. Fill jars with fruit and pour boiling syrup over them, filling jars to overflowing.

Mrs. Harris Brown, Galatin, Tenn.

Green Tomato Sweet Pickle

7 pounds sliced tomatoes
4 pounds sugar
1 pound seeded raisins
3 quarts vinegar
Cinnamon, spice, cloves

Process: Slice tomatoes and soak in lime water (½ cup lime to 2 gallons water) for 24 hours. Soak in clear water 2 hours and boil 2 hours in vinegar, with sugar and spices added. Just before removing from fire, add raisins.

Mrs. George Morgan, Lula, Miss.

Green Tomato Sweet Pickle

6 pounds tomatoes
3 pounds sugar
1 tbs. each, mace, cloves, cinnamon, and allspice
3 pints vinegar

Process: Slice tomatoes and soak in brine 3 days and in fresh water 2 days, changing water often. Boil in alum water until green, and then in clear water. Add all other ingredients and boil 30 minutes. Seal hot.

Fannie R. Williams, Hon. Life Pres. Gen. U. D. C., Newton, N. C.

Tomato Sweet Pickle

12 large onions
1 peck green tomatoes
6 red peppers
1 cup sugar
3 pints vinegar
1 tablespoon mustard
1 tablespoon spice
1 tablespoon ground cinnamon
1 teaspoon cloves

Process: Slice tomatoes, sprinkle with salt; let stand over night. Drain off juice and arrange in kettle, a layer each of tomatoes, onions, and red pepers, cut fine. Add other ingredients to vinegar; heat and pour over vegetables. Boil until tender and seal hot.

Mrs. A. H. Meriwether, Hayneville, Ala.

Sweet Mustard Pickle (Excellent)

1 cup coarse salt
1 quart cucumbers
1 quart cabbage
1 quart onions
1 quart tomatoes
9 bell peppers

Process: Chop all vegetables fine, sprinkle with salt, and pour over sufficient cold water to partially cover—not enough to rise over vegetables. Boil until quite tender; squeeze out vegetables from water and pour over the following dressing, while vegetables are quit hot.

Dressing

1 small box mustard
3 cups sugar
1 cup flour
1 heaping teaspoon turmeric

Process: Mix dry ingredients, add 5 pints vinegar. Cook until thick, stirring constantly. Seal while hot in sterilized jars.

(Mrs. G. A.) Augusta McMillian Moore, Eutaw, Ala.

Pepper Relish

12 green peppers
12 red peppers
3 large onions
2 cups sugar
3 teaspoons salt
1 scant quart vinegar
Mustard seed and celery seed

Process: Remove seed from peppers and chop. Cover with boiling water, let stand 10 minutes, and drain off water. Cover with boiling water again, let all come to boil, and drain off water. To the peppers, add onions, mustard and celery seed to taste, and all other ingredients; boil 10 minutes. Seal in jars.

Mrs. A. L. Dowdell, ex-Rec. Sec. Gen. U. D. C., Montgomery, Ala.

Sweet Cucumber Pickle

1 quart vinegar
1 large onion, sliced
Alum, size bird's egg
Garlic
2 sticks cinnamon
Sugar
Cucumbers
Onions

Process: Mix first 5 ingredients and boil. Drop in cucumbers soaked from brine and cut into pieces—as many as vinegar will cover, and scald, but do not boil. Remove cucumbers, arrange in jars with some fresh onions, and alternate layers of sugar, until jar is full; cover with fresh, cold vinegar and seal. The boiled vinegar will scald quite a number of cucumbers, scalding each time only as many as vinegar will cover, after which it is discarded.

Mrs. A. L. Dowdell, ex-Pres. Ala. Div. U. D. C., Montgomery, Ala.

Cucumber Pickle

4 pounds cucumbers sliced
6 pods red pepper or Cayenne
2 pounds onions sliced
2 quarts vinegar
1 quart brown sugar
2 tablespoons mustard seed
1 tablespoon celery seed
1 ounce turmeric
4 tablespoons olive oil

Process: Slice and peel onions and cucumbers and soak in brine 24 hours. Mix all other ingredients, except oil, and boil. Wash onions and cucumbers, add to boiling mixture, and cook 8 minutes. When cold, add olive oil and put into jars.

Mrs. Stuart McKenzie, Montgomery, Ala.

Cucumber Catsup

2 cups grated cucumbers
2 tablespoons celery
2 tablespoons onions
Vinegar
1 teaspoon each, red pepper, black pepper, ground allspice

Process: Grate large, fresh cucumbers, discarding seeds. Put into bag and squeeze dry. Sprinkle with salt and let stand over night; drain, and to 2 cups cucumbers, add onions and celery chopped very fine. Add spices and mix thoroughly with silver fork; add vinegar to proper consistency and seal, without cooking, in small jars. You may substitute 1½ tablespoons celery seed for fresh celery.

Mrs. J. N. Thompson, Hon. Life Pres. Ala. Div. U. D. C., Tuscumbia.

Cucumber Relish

12 large, yellow cucumbers
24 large, white onions
3 large red peppers
1 stalk celery
1 quart vinegar
1 cup brown sugar
1 tablespoon mustard
2 tablespoons flour
1 teaspoon turmeric

Process: Remove seeds from cucumbers and slice fine with onions and peppers. Sprinkle with salt and let stand over night. Drain, squeeze, and add celery cut fine. Add other ingredients to vinegar and boil 10 minutes; add vegetables and boil 10 minutes more. Seal hot.

Mrs. R. Gentry Estill, Wertzville, Mo.

Chow Chow

- 2 pounds sugar
- 2 quarts green tomatoes
- 2 quarts ripe tomatoes
- 6 green peppers
- 1 small cabbage
- 2 green cucumbers
- 1 bunch celery
- 4 large onions
- 2 tablespoons mustard
- ½ cup salt, 3 pints vinegar

Process: Prepare vegetables, chop fine and mix. Celery seed may be substituted for celery. Cover vegetables with salt and let stand over night. Pour off juice, add mustard dissolved in a little vinegar, the vinegar and sugar, boil an hour. Seal while hot.

Mrs. L. M. McLaurine, New Orleans, La.

Chow Chow

My Mother, Mrs. J. K. Murphree's Recipe

- 1 gallon cabbage
- 1 gallon green tomatoes
- 1 pint green peppers
- 1 quart onions
- 1 cup salt, 2 quarts vinegar
- 4 tablespoons mustard
- 2 tablespoons ginger
- 2 tablespoons turmeric
- 1 tablespoon celery seed
- 2 pounds sugar

Process: Remove seed from peppers and chop fine all vegetables; add salt and let stand over night in earthen jar. Next morning squeeze out all liquid, add other ingredients, cook until tender; seal in glass jars.

Mrs. W. W. Haralson, Troy, Ala.

Chow Chow

- 1 peck green tomatoes
- 6 large onions
- 6 bell peppers
- 1 cup salt
- 1 tablespoon cloves
- 2 tablespoons allspice
- 2 tablespoons mustard
- Sugar and vinegar

Process: Slice tomatoes; add salt and let stand over night. Drain well in bag; add onions, peppers, spices (ground), sugar to make quite sweet, and vinegar to cover. Cook until tender and seal while hot.

Mrs. Sam Scott, Verbena, Ala.

Chow Chow

- 1 quart green tomatoes
- 1 quart red tomatoes
- 2 bunches celery
- 2 red bell peppers
- 2 large onions
- 2 ripe cucumbers
- 1 small head cabbage
- 1 cup salt
- 2 pints apple vinegar
- 2 pounds brown sugar
- 1 teaspoon mustard
- 1 teaspoon pepper

Process: Chop fine all vegetables; add salt; let stand over night. Squeeze; add ingredients dissolved in vinegar, and cook until done. Seal hot.

Pear Chow-Chow

15 pounds pears
6 large white onions
4 large red bell peppers
1 tablespoon salt
1 tablespoon whole spice
2 pounds sugar
5 cups vinegar

Process: Cut pears into small pieces, grind onions and peppers. Mix, add all other ingredients, heat to boiling, and boil 30 minutes; seal hot.

Mrs. Lula D. Knox, Troy, Ala.

California Chutney

2 cups chopped apples
2 cups chopped onions
2 cups seeded raisins
3 tomatoes
1 cup sugar, vinegar
1 teaspoon black pepper
1/8 teaspoon cayenne
2 teaspoons salt
1 teaspoon ground cloves
1 teaspoon ginger

Process: Mix, add vinegar to cover, bring slowly to boiling, and simmer for 3 hours. Seal hot. Store in cool place. Delicious with meats.

John H. Reagan Chapter, Los Angeles, Cal.

East India Chutney

My Grandmother, Mary A. Williams Bizzell's Recipe

1 pound apples
1 pound tomatoes
1 pound onions, vinegar
1 pound seedless raisins
1/2 pound sugar
2 tablespoons chopped, dried ginger
1 teaspoon each, cloves and pepper, 2 teaspoons salt
1/4 teaspoon Cayenne

Process: Chop, or slice apples, tomatoes, and onions; add spices and sugar; put into crock and almost cover with vinegar. Cook in slow oven 4 hours. Seal in fruit jars.

(Mrs. J. S.) Mamie McMillian Starke, Troy, Ala.

Tomtao Chutney

1 peck ripe tomatoes
6 green peppers
6 large onions
3 pints vinegar
2 cups sugar
2 tablespoons celery seed
Salt, pepper, allspice, and cloves to taste

Process: Scald and skin tomatoes and cut fine with peppers and onions. Add other ingredients to vinegar, heat and pour over vegetables. Boil until thick as jam, stirring frequently to prevent scorching. Good for fresh meats. Seal hot in small jars.

Mrs. E. L. Sullivan, Sandersville, Ga.

Corn Salad

12 ears tender corn
5 pounds cabbage
6 peppers, 3 pints vinegar
1 cup sugar
3 tablespoons mustard
2 heaping tablespoons salt
1 tablespoon flour
1 teaspoon turmeric

Process: Run cabbage and peppers through food chopper, cut and scrape corn and mix. Add vinegar, salt, and sugar, and let come to boiling. Mix other ingredients and dissolve in little vinegar; add to boiling mixture. Boil 20 minutes and seal hot.

Mrs. Price L. Foster, Montgomery, Ala.

Corn Relish

24 ears corn
1 small head cabbage
4 large onions
4 green peppers
1 red pepper
2 quarts vinegar, 3 cups sugar
2 teaspoons celery seed
½ cup salt
½ cup flour
¼ cup dry mustard

Process: Chop all vegetables and mix. Add quart of vinegar and boil. Sift together all dry ingredients, add to remaining quart of vinegar, and stir into hot vegetables. Boil until thick and seal in pint jars.

Mrs. Henry C. Whelshel, Douglas, Ga.

Corn Relish

18 ears tender corn
6 large onions
9 red, 9 green bell peppers
2 green hot peppers, 4 red
1 large head cabbage
4 bunches celery
1 box prepared mustard
2 pounds sugar, ½ cup salt
2 tablespoons turmeric
2 quarts white vinegar

Process: Chop cabbage and celery. Put other vegetables, except corn, through meat chopper. Mix other ingredients pour over chopped and ground vegetables, except corn, and cook until it becomes light brown in color. Chop and scrape corn and add to mixture; cook a few minutes. This will fill 18 quart jars.

Mrs. Clara Inzer Montgomery, Ashville, Ala.

Brine for Cucumbers

Make strong brine by boiling salt and water for 5 minutes and set away to cool. Gather cucumbers with stems, using scissors to cut from vines; wash and place in layers in stone jars, cover with cold brine. Have top made to cover cucumbers and place weight upon it to hold cucumbers under brine, which should stand about 6 or 8 inches above cucumbers. If cucumbers float above weight, they will spoil and soften. Add cucumbers from day to day, and additional brine as needed, to keep them deeply covered. Examine when adding new cucumbers, and reject those that have softened. In 8 or 10 days they will be ready to make into pickle. Thus treated, they will keep for years and can be made up as needed.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Cucumber Pickle

Soak cucumbers from brine, in several changes of fresh water, until no more salt remains than is desired. Line kettle, bottom and sides with grape leaves and arrange cucumbers in kettle; sprinkle 1 tablespoon alum and 1 teaspoon of turmeric over top and cover with grape leaves. Cover with equal quantities of vinegar and water and bring to scalding point; do not boil. Discard the vinegar and put into kettle sufficient apple vinegar to cover cucumbers. Sweeten to taste with brown sugar and molasses, using about twice as much sugar as molasses. While this is heating, arrange cucumbers in stone jar in layers, sprinkling over each layer white mustard seed, celery seed, and about 2 tablespoons Coleman's mustard dissolved in vinegar. Add a garlic clove. Put a plate over top that cucumbers may steam. When vinegar has boiled about 5 minutes, remove plate from jar and drain off all liquid; pour boiling vinegar over cucumbers. Cover jar. Pickles will be ready for use in about 10 days.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Cucumber Pickle

10 pounds cucumbers
3 onions
2½ pounds sugar
1 ounce scraped horse radish (optional)
1 ounce white mustard seed
½ ounce each, whole cloves, mace, allspice, ginger, cinnamon
¼ ounce each, black pepper, turmeric, and mixed mustard

Process: Soak cucumbers from brine in fresh water 24 hours changing water frequently; arrange in kettle, cover with vinegar, and cook slowly until a straw can pierce them. Remove from kettle and discard vinegar. Put into kettle 1½ times as much vinegar as was discarded and add all sugar, and half the whole spices after cracking them. Mix turmeric and mustard in little vinegar. When vinegar has boiled 10 minutes, add turmeric and mustard, and pour boiling hot over cucumbers, which have been arranged in stone jars with alternate layers of sliced onions, horse radish, mustard seed, and the remaining half of whole spices. Seal tight and set in cool place.

Mrs. J. E. McAdory, Bessemer, Ala.

Chili Sauce No. 1

½ peck ripe tomatoes
4 onions
3 pods green pepper
4 cups vinegar
4 tablespoons brown sugar
3 tablespoons salt
1 teaspoon each, allspice, cloves, nutmeg, and cinnamon

Process: Grind vegetables, add spices in bag, salt, sugar, and vinegar, and boil until thick.

Mrs. R. M. Vandiver, Montgomery, Ala.

Chili Sauce

½ peck tomatoes
4 large onions
2 red peppers
2 tablespoons salt
4 tablespoons sugar
1 tablespoon allspice
1 tablespoon nutmeg
½ tablespoon cloves
3 cups vinegar

Process: Prepare as Chili Sauce No. 1.

Mrs. Leon White, Troy, Ala.

Chili Sauce

18 ripe tomatoes
6 large onions
3 green bell peppers
1 cup sugar
2½ cups vinegar
2 tablespoons salt
½ teaspoon ground cloves
Cayenne to taste
1 teaspoon each, cinnamon, allspice, and nutmeg

Process: Scald and peel tomatoes and cook with onions and peppers until tender. Mix other ingredients with vinegar; pour over vegetables and cook 30 minutes. Seal hot.

Mrs. George Morgan, Lula, Miss.

Chili Sauce

24 large ripe tomatoes
4 pods red pepper
6 onions, chopped fine
2 tablespoons salt
2 cups sugar
4 cups vinegar
4 teaspoons each, ground cloves, spice, cinnamon

Process: Peel and slice tomatoes. Mix all ingredients and cook until well done.

Mrs. I. R. Eskew, Selma, Ala.

Chili Sauce

1 peck ripe tomatoes
1 quart sliced onion
6 green peppers
1 quart cider vinegar
½ cup mustard seed
2 cups brown sugar, 4 tbs. salt
1 tablespoon each ground cloves, ground cinnamon, allspice, celery seed

Process: Chop vegetables fine; mix and boil an hour. Add vinegar and other ingredients; cook until thick; bottle and seal.

Mrs. Julia H. Weedon, Troy, Ala.

Chili Sauce

40 ripe tomatoes
6 bell peppers
3 onions
4 pints vinegar
1½ cups sugar
6 tablespoons salt
3 teaspoons each, ground cloves, allspice, nutmeg, cinnamon, and mustard

Process: Scald and skin tomatoes and chop fine with onions and peppers. Mix all other ingredients in vinegar and heat. Pour over vegetables and cook slowly one hour. Seal hot.

Mrs. Emily West, Charleston, S. C.

Chili Sauce

1 gallon ripe tomatoes
6 onions
2 cups sugar
1 quart vinegar
3 tablespoons salt
1 teaspoon Cayenne
2 tablespoons each, cloves, spice, and cinnamon

Process: Skin tomatoes. Tie spices in bags. Mix and boil slowly until well done and thick.

Mrs. B. A. Owens, Jackson, Tenn.

Chili Sauce

12 ripe tomatoes
4 ripe peppers
2 onions
2 tablespoons salt
2 tablespoons sugar
3 cups vinegar

Process: Skin tomatoes, peppers, and onions and chop fine. Mix other ingredients. Add 1/4 teaspoon cinnamon and boil all together one hour. Canned tomatoes may be used, if fresh ones are not in season.

Mrs. S. G. Lang, Sandersville, Ga.

Chili Sauce

12 large tomatoes
1 red, 2 green peppers
5 onions
1 tablespoon salt
2 tablespoons sugar
2 cups vinegar
1 teaspoon each, cloves, cinnamon, mustard

Process: Scald, peel, and chop tomatoes. Mix and boil 1½ hours.

Mrs. W. A. Battle, Philadelphia, Pa.

Corn Relish

18 ears tender corn
8 green sweet peppers
1 small head cabbage
2 large bunches celery
4 large onions
2 quarts vinegar
2 pounds sugar
½ pound dry mustard
½ cup salt
2 teaspoons turmeric

Process: Chop vegetables. Dissolve mustard in 1 pint vinegar. Mix all ingredients and cook until dry.

Mrs. Frank S. Andress, Birmingham, Ala.

Red Pepper Catsup

½ peck red peppers
2 large onions
½ gallon vinegar
1 cup sugar
3 tablespoons salt
1 tablespoon cloves
3 tablespoons black pepper
½ small box mustard
2 tablespoons celery seed
½ cup Worcester Sauce
1 small piece garlic
1 tablespoon allspice

Process: Boil all ingredients until peppers are soft. Mash through sieve. Re-heat to boiling, bottle, and seal.

M. A. Brown, Montgomery, Ala.

Tomato Catsup

1 gallon tomato pulp
1 quart vinegar
3 cups sugar
6 large onions
6 green peppers
1 tablespoon cloves
2 tablespoons each, salt, mustard, black pepper, whole spice

Process: Put vegetables into kettle with 1 cup water and cook until soft; strain through a sifter. To each gallon juice, add vinegar and other ingredients, in order given. Add spice and cloves in bags and mustard dissolved in vinegar. Cook until thick and seal.

Mrs. Lula D. Knox, Troy, Ala.

Tomato Catsup

My Mother, Ann Young Dent's Recipe

1 peck ripe tomatoes
3 pints vinegar
½ pound sugar
1 tablespoon black pepper
1 teaspoon cloves
Salt to taste
2 teaspoons each, spice, cinnamon, and mustard

Process: Slice tomatoes and boil with few slices of onion until soft. Strain; add other ingredients mixed with vinegar and cook until thick. Bottle and seal hot.

Mrs. C. S. McDowell, Jr., ex-Pres. Ala. Div. U. D. C., Eufaula, Ala.

Tomato Catsup

½ bushel ripe tomatoes
1 pound brown sugar
½ cup salt
¼ ounce Cayenne
1 ounce ground cinnamon
1 quart vinegar
½ ounce each, ground allspice, celery seed, and mace

Process: Boil tomatoes and run through colander to remove skins only. Add other ingredients, mix well and strain through sieve. Pour all that runs through, into kettle and boil until it is reduced to half the quantity.

Mrs. H. S. Scruggs, Gallatin, Tenn.

Tomato Catsup

4 quarts tomato pulp
1 pint good vinegar
2 large onions
4 bell peppers
1 tablespoon whole spice
1 tablespoon black pepper
½ teaspoon Cayenne
1 cup sugar
2 tablespoons each, salt and mustard

Process: Cook onion, tomato, peppers, and spice until mixture is a mush. Strain through sifter. Add other ingredients, except vinegar, and boil until reduced to half the quantity; add vinegar, let come to boiling point, then bottle and seal.

Mrs. B. B. Ross, ex-Pres. Ala. Div. U. D. C., Auburn, Ala.

Dutch Salad

1 quart small onions (whole)
1 quart green tomatoes
1 large cauliflower
1 small head cabbage
9 small peppers
10 tablespoons mustard
½ cup salt; turmeric
3 cups sugar
1 scant cup flour
2 quarts vinegar

Process: Coarsely chop tomatoes, cauliflower, and cabbage; cut peppers very fine, using few red ones. Mix all vegetables, add salt and a little water, and cook until onions are tender enough to be easily pierced with fork. Remove from stove and dash onions into ice water, changing water until onions are cold. Mix mustard, sugar, and flour into paste with little water; add turmeric to color, being careful not to get too much. Then add vinegar and cook in double-boiler. When hot, pour over onions and vegetable mixture, add 1 pint cucumber pickle, and cook 15 minutes.

Mrs. Davis Wilkerson, Troy, Ala.

Tomato Relish

25 large ripe tomatoes
10 pods bell pepper
8 cups vinegar, 4 large onions
4 tablespoons sugar
2 tablespoons salt
2 tablespoons celery seed

Process: Seed bell peppers and cut fine. Slice tomatoes and onions. Mix other ingredients in vinegar; heat and pour over vegetables. Boil 3 hours.

Mrs. A. H. Meriwether, Hayneville, Ala.

Mrs. May's Cucumber Pickle

1 cup mustard, 1 cup salt, 1 cup sugar, 1 gallon vinegar

Process: Mix first 3 ingredients and moisten with water to make paste. Add paste to vinegar. Wash cucumbers, arrange in large earthen vessel, cover with grape leaves, pour vinegar over them and place a weight upon them, that cucumbers may not float. Do not use too strong vinegar. Pickle ready for use in 7 days.

Mrs. May, Connellsville, Pa.

Green Tomato Pickle

12 large onions
1 peck tomatoes
2 pounds brown sugar
Vinegar
1 ounce each, black pepper, allspice, and cloves

Process: Slice tomatoes and onions and arrange in alternate layers, sprinkling each with salt. Cover with boiling water and let stand 24 hours. Squeeze out juices; taste, and if too much salt, rinse in clear water and squeeze. Cover with vinegar; add sugar, and spices in bags, and boil until clear. Seal hot.

Miss Ruth Hood, Oneonta, Ala.

Higdon Salad

1 gallon cabbage
½ gallon green tomatoes
1 pt. green peppers (no seeds)
1 quart onions
2 cups salt
2 pounds sugar
1 tablespoon cloves
1 tablespoon mace
2 tablespoons cinnamon
3 quarts good vinegar
3 tbs. each, turmeric, celery seed, allpsice, cloves, mustard

Process: Cut vegetables into small pieces, mix with salt and let stand over night. Squeeze out all juice from vegetables. Dissolve mustard in 1 cup of the vinegar. Add sugar, spices and mustard to remaining vinegar and pour over vegetables. Let simmer 20 minutes on hot stove. Seal hot.

Mrs. M. M. Sims, Washington, Ga.

Higdon Salad

1 gallon cabbage
1 gallon green tomatoes
1 pint green peppers
1 quart onions
2 pounds sugar
2 quarts vinegar
4 tablespoons ground mustard
2 tablespoons ground ginger
1 tablespoon cloves, turmeric, and celery seed

Process: Chop fine, mix all vegetables, and let stand a few hours. Pour into bag and squeeze out juices. Mix all other ingredients with vinegar. Pour over vegetables, add salt to taste, and boil 20 minutes. Seal hot.

Mrs. Julia L. Bowles, Troy, Ala.

Sweet Pepper Pickle

24 sweet peppers, ripe or green
10 small onions
3 hot peppers
1 pint vinegar
3 tablespoons salt
1½ cups sugar

Process: Seed peppers and grind with onions in meat-chopper. Cover with boiling water for 10 minutes. Drain. Add salt, sugar, and vinegar, and boil 15 to 20 minutes. Seal hot. This makes a delicious sandwich filling with mayonnaise.

Miss Lucy Finley, N. Wilkesboro, N. C.

Sweet Pepper Sauce

15 green bell peppers
12 onions
5 red bell peppers
1½ cups sugar
1 tablespoon salt
1 teaspoon black pepper
3 tablespoons white mustard seed, 3 cups vinegar

Process: Grind peppers and onions in food-chopper; mix and cover with boiling water. Let stand 15 minutes; put into a bag and squeeze out all juices; to the pulp add all other ingredients and boil 15 minutes. Seal hot.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Mexican Pepper Hash

12 red, 12 green peppers
12 onions, 7 hot peppers
4 level tablespoons salt
1 cup sugar, 3 cups vinegar

Process: Remove seeds from peppers. Grind peppers and onions in food-chopper. Pour boiling water over them and let stand 5 minutes. Drain; pour boiling water over and let stand 5 minutes. Drain, add other ingredients and let boil 5 minutes after it begins to boil. Seal hot. All green peppers may be used.

Mrs. James A. Embry, Ashville, Ala.

Pepper Hash

12 red sweet peppers
12 green sweet peppers
12 white onions, 3 hot peppers
2 tablespoons salt
2 cups brown sugar
1 pint vinegar

Process: Grind peppers and onions in food-chopper; mix and pour boiling water over ingredients and pour off at once. Cover with cold water; heat to boiling point, drain off water, and squeeze through a bag; add other ingredients and boil 15 minutes. Seal hot. This amount makes 3 pints.

Mrs. Carl D. Taylor, Richmond, Mo.

Pepper Hash

12 red, 12 green peppers
12 onions, 2 cups vinegar
1½ cups sugar
3 tablespoons salt
½ teaspoon celery seed

Process: Prepare as Mrs. Embry's Mexican Pepper Hash, except let stand only 5 minutes, then drain, squeeze, and boil 5 minutes.

Mrs. W. A. Battle, Philadelphia, Pa.

Pepper Hash

48 large red peppers
48 large green peppers
6 large onions
4 heaping cups sugar
3 tablespoons salt
Vinegar

Process: Grind peppers and onions in meat-chopper; cover with boiling water and let stand 10 minutes; squeeze dry, cover again with boiling water and heat to boiling; squeeze dry again, add salt and sugar; cover with apple vinegar and boil 15 minutes. Pack in small glass jars and seal.

Georgia C. Smith, St. Davids, Pa.

Pepper Hash

12 red, 12 green peppers
4 large onions
2 cups sugar, 1 pint vinegar
2 tablespoons salt

Process: Run peppers and onions through meat-chopper; cover with boiling water and let stand 10 minutes; drain and repeat. Put pulp into thin bag and squeeze out all liquid; mix vinegar, sugar, and salt, and let come to boil; add pulp and boil 15 minutes. Fill jars and seal immediately.

Mrs. E. L. Dean, Greenwood, S. C.

Mustard Pickle

1 quart onions, chopped
1 box (10 cts.) mustard
2 pounds brown sugar
2 ounces white mustard seed
2 ounces black mustard seed
Turmeric (10 cts.)
1 gallon sour cucumber pickle, bought in bulk

Process: Arrange layer of cucumbers in kettle, then a layer each, sugar, onion, spices. Cover with good vinegar and boil 20 minutes.

Mrs. Chas. Henderson, ex-Pres. A. F. W. C., Troy, Ala.

Mustard Pickle

1 quart small onions
1 quart green tomatoes
1 large cauliflower
4 green peppers
6 medium cucumbers
1 cup sugar
1 cup flour
6 tablespoons mustard
1 tablespoon turmeric
Vinegar

Process: Break cauliflower, cut peppers fine and mix with other vegetables. Pour over them a brine, made of 4 quarts water and 2 cups salt, and let stand 24 hours. Heat to a scald and drain. Mix all dry ingredients and add water to make a smooth paste. Add sufficient vinegar to make 2 quarts, and cook until it thickens and is smooth, stirring constantly. Add vegetables and cook until well heated.

Mrs. Wallace Cater, Anniston, Ala.

Mustard Pickle

3 quarts vinegar
3 pounds sugar
1 cup flour
½ tbs. Coleman's mustard
2 tablespoons turmeric
2 tablespoons celery seed

Process: Mix well and cook until thick. Pour boiling hot over vegetables which have been scalded. It will cover about 2 gallons of cucumbers cut into small pieces, little onions, and cauliflower.

Mrs. Frank Chenault, Castalian Springs, Tenn.

Leyden Salad Pickle

1 gallon each, cider vinegar, chopped cabbage, green tomatoes, and green peppers; 2 pounds sugar, 4 tablespoons salt, 2 tablespoons each, ginger, mustard seed, mace, cloves, and celery seed; 6 large onions, chopped. Mix well and boil an hour.

Mrs. Mary F. Simmons, Faison, N. C.

Onion Pickle

14 onions, 3 cups sugar
6 green, hot peppers
6 red, hot peppers
1 quart vinegar

Process: Chop onions fine; grind peppers in meat-chopper. Cover onions and peppers with boiling water, let stand 3 minutes and drain. Repeat and drain again. Add sugar, 2 tablespoons salt, and vinegar and boil 15 minutes. Seal hot.

Mrs. R. D. Callaway, Washington, Ga.

Sweet Onion Pickle

36 very small onions
12 green peppers
12 red peppers
2 cups sugar
1 tablespoon salt
2 pints vinegar

Process: Scald peppers in boiling water and let stand 5 minutes. Pour cold water over them, drain, and cut fine. Peel onions, but leave them whole. Mix all ingredients, add 1½ ounces whole pickling spices and cook 30 minutes. Seal hot.

Mrs. Frank M. Tench, Staten Island, N. Y.

Dill Pickle

½ gallon small cucumbers
5 quarts water
1 cup salt
1 cup vinegar

Process: Fill half gallon jar with small cucumbers, add few hot pepper pods, dill seed, and stem of dill plant. Mix other ingredients; boil and pour over contents of jar. Seal and keep in dark place for winter use.

Mrs. Meyer Sacks, Montgomery, Ala.

Tomato Sauce

6 pounds tomatoes
3 pounds sugar
1 pint vinegar
½ teaspoon allspice
½ ounce stick cinnamon
1 tablespoon whole cloves

Process: Scald, skin, and chop tomatoes. Add all ingredients except vinegar and cook until they are not watery. Add vinegar and boil until thick. Pour into glass jars and seal. This makes 3 pints.

Mrs. Sarah C. Sanders, Washington, Ga.

Universal Pickle

1 gallon best apple vinegar
1 large horse radish, sliced
9 cups light brown sugar
1 cup olive oil
6 lemons, onion
Artichokes

⅛ pound each, ground ginger, celery seed, mustard; 1 ounce each cloves, black pepper, turmeric

Process: Take cucumbers out of brine, wash and soak from 24 to 48 hours according to time they have been in brine. Wash, wipe dry and put into a 3 gallon jar. Slice and add six lemons, horse radish, as many onions as you desire. Artichokes too may be added. Wet mustard (using less than ⅛ pound, if you do not care for mustard), and the turmeric with little vinegar; add olive oil slowly, mixing well, and all other ingredients except cloves, which should be slightly beaten and put into bag. Stir all into vinegar and pour over cucumbers, lemons, and onions. Cover securely and do not use for 3 or 4 months.

Sarah C. Sanders, Washington, Ga.

BEVERAGES

Apricot Punch

1 can apricots	2½ cups sugar
5 lemons	3 pints water

Process: Heat water and sugar until sugar is dissolved. Cool, run apricots through a sieve and mix all ingredients. Serve with crushed ice.

Mary Olive Henderson, Andalusia, Ala.

Cranberry Punch

My Daughter, Helen Bashinsky Case's Recipe

Boil 1 quart cranberries with 2 quarts water for 30 minutes. Strain and boil juice 3 minutes. Measure juice, add an equal amount of sugar and 4 quarts water and boil 10 minutes. Strain, and when cool, add juice of 12 lemons. Pour over block of ice in punch bowl and add slices of lemon.

Elizabeth B. Bashinsky, Troy, Ala.

Fruit Punch

2 cups sugar, 2 cups water	⅔ cup pineapple juice
1 cup orange juice	2 cups chopped pineapple
⅔ cup lemon juice	½ cup Maraschino cherries

1 pint ginger ale

Process: Boil water and sugar 10 minutes. Cool and add fruit and juices. Just before serving, add ginger ale and crushed ice.

Henrietta Jessup.

Fruit Punch

6 oranges, 6 lemons	2 cups sugar, 2 cups water
1 can grated pineapple	2 quarts Apollinaris water
1 quart strawberry syrup	1 bottle Maraschino cherries

1 cup strong English Breakfast Tea

Process: Boil sugar and water until well dissolved. Mix pineapple, juices of oranges and lemons, and tea. Strain; add strawberry syrup, (that which is sold in bottles) sugar, and water. When ready to serve, add cracked ice, Apollinaris, and cherries. Will serve 50 people.

Mrs. Lenora R. Schuyler, ex-Pres. Gen. U. D. C., New York, N. Y.

Fruit Punch

72 lemons	6 pints strawberry syrup
72 oranges	1 can sliced pineapple
15 cups sugar	Maraschino cherries
8 cups water	2 gallons carbonated water

Process: Boil water and sugar 20 minutes; when cold, add juices of pineapple, cherries, lemons, oranges, strawberry juice, and sufficient water to make 4 gallons. When ready to serve, use half as much carbonated water in punch bowl as you use of the fruit mixture. Make a hole in block of ice with a hot iron and fill it with chopped pineapple and cherries. If you prefer, add 3 cans grated pineapple and cherries. This will serve 200.

Mrs. Julia H. Weedon, Troy, Ala.

Fruit Punch

24 lemons, 6 oranges
2½ pounds sugar
1½ gallons water
Maraschino cherries
1 large can grated pineapple, or juice, if preferred
1 pint grape or loganberry juice

Process: Mix juice of lemons and oranges with pineapple and grape, or berry juices, add sugar and set upon ice until ready to serve. Then mix with water and cracked ice. Serve very cold. If preferred, 1½ cups of clear, black coffee may be substituted for grape or berry juice.

Delicious Fruit Punch

2 ounces citric acid
3 pounds sugar
6 oranges, unpeeled
3 pints boiling water

Process: Grate oranges, add acid and sugar dissolved in water. Let stand several hours in earthen vessel. Strain into glass jars or bottles. It will keep some time. When ready to use, add three parts plain or carbonated water to one of the fruit syrup. Ginger ale, cherries, sliced oranges, lemons, or pineapple may be added, but it is very delicious without these additions.

Mrs. Thos. G. Hyman, New Berne, N. C.

Fruit Punch

4 teaspoons tea
1 gallon boiling water
Juice 12 lemons
1 can grated pineapple
4 oranges, sliced
2 cups sugar (about)
Pint Maraschino Cherries

Process: Pour boiling water over tea and let stand about 5 minutes. Add sugar and let stand until cold. Strain; add other ingredients and more sugar, if necessary. Serve with crushed ice.

Mrs. Chas. Lanier, Greenwich, Conn.

Grape Juice Punch

2 cups sugar
1 cup lemon juice
1 quart grape juice
1 large can pineapple
1 bottle Maraschino cherries
1 quart Apollinaris water

Process: Boil sugar with 1 cup water 5 minutes. When cool, add fruit juices, pineapple chopped, and cherries. Just before serving add ice and Apollinaris Water or White Rock.

Mrs. M. H. Weedon, Tanner, Ala.

Ginger Ale and Lemon Punch with Mint

Juice 5 lemons
1 cup sugar
1 quart hot water
Ginger ale

Process: Dissolve sugar in water and set aside to cool. When ready to serve, add lemon juice, a quart of ginger ale for each quart of lemonade, and crushed mint. Pour into punch bowl over block of ice. Double and triple this quantity as needed.

Mrs. Arnold Smith, Alexander City, Ala.

Orange Lemonade

Mix the juice of 3 lemons and 6 oranges. Add about 12 glasses of ice water; sweeten to taste. Serve with crushed ice.

Mrs. W. T. Adams, Troy, Ala.

Yellow Punch

12 lemons, juice
1 qt. concentrat'd orange syrup
2 fresh pineapples, grated
Grated rind 2 lemons
5 quarts water; 1 pound sugar
1 can white cherries

Process: Mix sugar and water and heat until sugar dissolves. Cool; add other ingredients and more sugar, if needed. This will make 2 gallons.

Mrs. Garland Daniel, Greensboro, N. C.

Fruit Cocktail

My Mother, Mollie Bizzell McMillian's Recipe

48 English Walnuts
48 Malaga Grapes
8 bananas
4 oranges
2 pineapples
2 cups sugar
1 cup orange juice
4 tablespoons lemon juice
2 cups wine, claret or sherry

Process: Seed and halve grapes, break nuts, shred pineapple, cut oranges into very thin slices, and mix well. Make a dressing of the liquids and sugar. Chill and serve in punch cups or sherbet glasses.

Mrs. Mamie McMillian Starke, Troy, Ala.

Strawberry Cocktail

Chop berries, cover with strained orange juice; put into ice box and when ready to serve, sweeten to taste with powdered sugar. Put chipped ice into each glass.

Mrs. Henry Paris, Sandersville, Ga.

Blackberry Acid

Mash 1 peck of berries and add 7 ounces tartaric acid; mix well and let stand 48 hours. Mash again and let stand 24 hours. Strain, and to each quart juice add 1 quart of sugar. Strain every day until perfectly clear and then bottle. Use only earthen or porcelain vessels.

Mrs. E. C. Winchester, Monroe, N. C.

Blackberry Nector

12 pounds berries, 5 ounces tartaric acid, 1 quart boiling water

Process: Add acid and water to unmashed berries and let stand 48 hours. To each pint juice, add 1½ pounds sugar. Bottle and cork tightly.

Mrs. Marvin Scott, Headland, Ala.

Lemon Cocktail

Juice of 4 or 6 lemons, 1 cup sugar
15 drops essence of peppermint

Process: Boil 8 tablespoons water with sugar and rind of 1 lemon exacty 3 minutes. Remove from stove and add 1 cup ice water, peppermint and lemon juice. Serve in cocktail glasses with crushed ice.

Mrs. Wm. Samford, ex-Pres. Ala. W. M. U., Montgomery, Ala.

Blackberry Nectar

My Mother, Frances Thornton Jordan's Recipe

Put 6 pounds of berries into porcelain vessel and pour over them 1 quart of cold water into which 2½ ounces of tartaric acid has been dissolved. Let stand 24 hours. Strain, being careful not to mash or bruise berries, and add 1¼ pounds sugar to each pint of juice. Stir occasionally with silver spoon until dissolved. Strain again, pour into bottles, and seal cold. This requires no cooking. Diluted with water and ice, it makes a delicious summer drink.

Mrs. James P. Wood, Sr., Troy, Ala.

Blackberry Nectar

My Daughter, Helen Bashinsky Case's Recipe

2 quarts blackberries, 1 quart water, 2½ ounces tartaric acid

Process: Dissolve acid in water, pour over unmashed berries and let stand 24 hours. Strain (do not squeeze) through bag. To each pint juice, add 1½ pounds sugar. Bottle and cork tightly.

Elizabeth B. Bashinsky, Troy, Ala.

Blackberry Wine

Process: Mash 15 quarts berries. Add 2 quarts cold water and let stand 3 days. Strain through bag. To each 3 pints juice, allow 5 pints warm water and 3 pounds sugar. Dissolve sugar in warm water and when cold, add to juice. Fill jugs, and as it works off, fill with water for a week and then cork lightly until it ceases to ferment, when it can be corked or sealed. Should be strained from time to time until clear.

Mrs. Sam Mittenthal, Troy, Ala.

Blackberry Wine

Process: Mash berries and to each quart add 2 quarts water. Let stand 36 hours. Strain and add 3 pounds sugar to each gallon of juice. Let ferment from 7 to 10 days, skimming each day. It should be kept well covered. Strain through flannel bag, bottle, and put in corks lightly. In the fall, tighten corks, seal, and do not use for a year.

Mrs. Chas. H. Allen, Montgomery, Ala.

Blackberry Wine

Measure berries and mash thoroughly. To each gallon berries, add a quart of boiling water and let stand 24 hours. Strain, and to each gallon of juice add 3 pounds sugar. Pour into a jar and skim every morning for 9 mornings, then strain through a flannel cloth and bottle.

Mrs. F. S. Persons, Montgomery, Ala.

Blackberry Wine

Process: Mash berries and measure. Pour over them 1 quart boiling water for each gallon of berries and let stand 24 hours. Strain, and to each gallon of juice, add 3 cups sugar. Pour into jars, cover with a strong cloth, and let stand until fermentation ceases. Strain and bottle.

Mrs. J. E. McAdory, Bessemer, Ala.

Blackberry Wine

Bruise berries thoroughly; to each gallon of berries, measured before bruising, add 1 quart water; place upon fire and scald well. Strain juice through cloth without pressing. To each gallon of strained juice, add 3 pounds of sugar; put into vessel loosely corked to ferment. After fermentation, it must be corked tightly.

Mary A. Pickett, Fitzpatrick, Ala.

Dandelion Wine

5 quarts boiling water — Juice 2 lemons
4 pounds sugar — Juice 4 oranges
4 quarts fresh dandelion blossoms

Process: Pour water over flowers and let stand 24 hours; strain and add sugar and fruit juices. Set in warm place to ferment. When fermentation ceases, bottle and cork.

Mrs. Canniff, Beauregard Chap. U. D. C., Washington, D. C.

Elderberry Blossom Wine

1 quart elderberry blossoms — 3 gallons water
9 pounds sugar — 3 pounds raisins
1 Fleischmann's Yeast Cake — ½ cup lemon juice

Process: Pick blossoms carefully from stems and pack quart measure very tight. Mix water and sugar, stir until dissolved, then boil 5 minutes without stirring. Skim, add blossoms, stir them in and remove immediately from fire. When luke warm, add yeast, dissolved in a little of the water, and lemon juice. Pour into earthen jar and let remain 6 days, stirring thoroughly 3 times each day. Blossoms must be stirred from bottom each time. On the seventh day, strain through cloth, add raisins (seeded) pour into glass jars and cover tightly. Do not bottle until January.

Mrs. J. W. Cowen, Talladega, Ala.

Elderberry Wine

1 gallon ripe berries
2½ gallons boiling water
½ cake Magic Yeast
Juice 1 lemon

Process: Dissolve yeast in little warm water; mix in order given and let stand 36 hours. Strain, and to each gallon juice add 3 pounds sugar. Let come to boil, then set away for 6 weeks. Strain and cork tightly.

Mrs. Oscar Simpson, Tuscumbia, Ala.

Raisin Wine

3 pounds granulated sugar
2 quarts water
2 pounds raisins, ground
1 cake yeast

Process: Mix sugar and water. Dissolve yeast in little warm water. Mix all ingredients; add 3 quarts warm water and let stand 7 days. Strain and let stand 5 days. Strain and bottle.

Mrs. Warfield Ryley, Denver, Col.

Grape Juice

Wash and stem 1 gallon grapes; heat slowly and cook at low temperature until grapes are soft. Strain. To each pint juice, add ¼ cup sugar. Cook for an hour with temperature just below boiling. Then bottle and seal. When serving, use equal quantities water and grape juice.

Mrs. J. W. Cowen, Talladega, Ala.

Unfermented Grape Juice

Stem and wash 10 pounds grapes (Concord preferred). Put into large kettle with 2 quarts water and boil 10 minutes. Put into cheese cloth bag and let drip over night. Strain, add 2 pounds sugar, and heat until sugar is dissolved. Bottle while hot and cork tight.

Mrs. Canniff, Beauregard Chap. U. D. C., Washington, D. C.

Raspberry or Blackberry Vinegar

4 quarts ripe red raspberries
1 pint cider or vinegar; sugar

Process: Mash berries in stone jar; add cider or vinegar, and let stand over night. Strain through flannel jelly bag. Do not squeeze. To each pint juice, add 1 pint granulated sugar. Boil 15 minutes and bottle hot. Delicious summer drink.

M'lle Dunton, New York, N. W.

Strawberry Shrub

4 ounces tartaric acid, 12 pounds strawberries, 1 pint cold water

Process: Mash fruit, mix ingredients and let stand 48 hours. Strain, and to each pint of juice, add 1½ pounds sugar. Skim daily for 3 days, then bottle.

Iced Russian Tea

3 tablespoons tea	1 quart cold water
1 pint boiling water	2 cups sugar, 3 lemons

Process: Pour freshly boiled water over tea, add cold water, juice of lemons, and sugar. When tea has steeped 10 minutes, add rinds of lemons and let steep 3 minutes longer. Strain. Add sufficient water to fill half gallon pitcher. Ice, and serve with spray of mint and 2 or 3 Maraschino cherries in glass, and slice of lemon on rim of glass.

Mrs. Roy McKinney, ex-Pres. Gen. U. D. C. 1919-21, Palucah, Ky.

Hot Chocolate

Grate 1 ounce (a square) of Baker's Chocolate, add 2 tablespoons sugar and 3 of hot water. Stir briskly until smooth and then beat it into 1 quart of hot milk. Cook 3 or 4 minutes and serve hot with sweetened whipped cream on top of each cup. If allowed to boil after chocolate is added to milk, it becomes oily.

Miss Parloa

PRESERVES AND MARMALADES

Blackberry Jam

Wash and pick berries and discard white cores. Run through sieve—a sand or lime sifter is especially fitted for this. Weigh berries and boil rapidly for 30 minutes without sugar, stirring frequently and skimming. Add ¾ pound of sugar for each pound of berries and boil 10 minutes. Pull to back of stove; take out ½ cup of jam, set upon ice to test for consistency. If too thin, boil a little longer. Seal hot.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Blackberry Jelly

Process: Wash, pick, and put berries into kettle; cover with water and cook until soft; mash well and strain through colander. Strain juice through cheese cloth bag. To each gallon berry juice, add juice of 12 lemons. Measure, and to every 3½ cups juice, add 2 cups sugar. Cook in small quantities in bright pans.

Mrs. Lula D. Knox, Troy, Ala.

Fig Preserves

Gather firm figs with stems. Soak 36 at a time in weak limewater. about 15 minutes. Scrape off the outer brown skin beginning at the stem and scraping down towards you; scrape stem also. Weigh and then wash fruit, but do not let it remain in water. Weigh an equal amount of sugar. Add ¾ cup water for each pound of sugar. Boil syrup 20 minutes, skim frequently, add figs and boil rapidly. After boiling 10 minutes, add 2 lemons sliced, with seeds and the yellow, but not the white rind, removed. When figs are done, remove and place in sun, on dishes, until syrup is almost as thick as honey. Add fruit, let boil, and pour immediately into jars and seal. If you want beautiful preserves, cook only 10 or 12 pounds, or about a peck at each cooking.

Elizabeth B. Bashinsky, Troy, Ala.

Fig Preserves

Process: Weigh figs, not over ripe, and pour boiling water over them that skins may slip easily. For each pound of figs, allow ¾ pound sugar. Put sugar into preserving kettle with water, 1 cup for each pound of figs. When dissolved and boiling add figs, cover with platter and boil until syrup is thick. Season with race ginger.

Mrs. Chas. Martin, Jacksonville, Ala.

Fig Preserves

Process: Scrape figs and drop into a weak solution of lime water for 30 minutes. Wash well in clear water. For each pound of fruit, use 1 pint water and ¾ pound sugar. Cook until half done and set away until next day; then continue cooking until fruit is clear and syrup thick. Flavor with slices of lemon, cinnamon and cloves in small muslin bags.

Mrs. Upton, Greenville, Ala.

Fruit Jam

1 quart cranberries
Pulp 3 oranges
Grated peel 1 orange
1 cup raisins, 1 cup sugar

Process: Barely cover the barries with water and cook until water is absorbed and berries are a thick mush. Add other ingredients and cook to a jam. Delicious for turkey, duck or other roast fowl.

Mrs. Frank S. Andress, Birmingham, Ala.

Grape Marmalade

Wash and remove skins from grapes. Heat the pulps and run through colander to remove seeds. Mix the skins and pulp and measure. Add an equal amount of sugar and cook until thick.

Mrs. John Weedon, Tanner, Ala.

Heavenly Jam

6 pounds blue grapes, 5 pounds sugar, 1 pound raisins, 4 oranges

Process: Squeeze pulp out of grapes, put into separate pan and cook until seeds come out, stirring constantly to prevent sticking. Chop hulls of grapes and the raisins very fine. Grate rinds of oranges, remove pulp with knife or fruit spoon; mix all ingredients and boil 30 minutes. This will make 8 pints.

Mrs. Ada V. Ratliff, Birmingham, Ala.

Heavenly Jam

7 pounds grapes
1 pound raisins
2 oranges
5 pounds sugar

Process: Heat grapes and mash through colander to remove seeds. Remove seeds from oranges and raisins and run through grinder. Mix all fruits, add sugar and boil 30 minutes. Pour into jelly glasses. Grape skins may be used, but should first be cooked until tender.

Mrs. Mary F. Simmons, Faison, N. C.

Orange Marmalade

3 oranges (1 pound)	11 cups water
1 lemon	4 pounds sugar

Process: Trim off ends of oranges and lemon and slice very thin. If desired, halve or quarter the slices. Add water and let stand 24 hours. Boil gently for 1 hour and let stand 24 hours. Drain, add sugar to juice and bring to boiling point. Add fruit and boil gently from ½ to 1 hour, or until liquid jellies. Pour into jelly glasses, dividing the fruit that there may be an equal portion in each glass. When cold, seal with paraffin. This will make 8 glasses.

Elizabeth B. Bashinsky, Troy, Ala.

Orange Marmalade

3 oranges, 1 grapefruit, 3 lemons

Process: Shred fruit, and to each measure of fruit allow 3 measures of water; let stand 24 hours, and then boil hard for 10 minutes. Let stand another 24 hours and measure again. To each measure of fruit, add a measure of sugar and one extra measure of sugar to the whole amount. Boil to a jelly and pour into glasses.

Mrs. E. S. Clayton, Asheville, N. C.

Orange-Lemon Marmalade

Slice 3 oranges and 3 lemons as thin as possible, removing seeds. To each pound of sliced fruit, add 3 pints cold water and let stand 24 hours. Boil 45 minutes and let stand another 24 hours. Weigh, and to each pound, add 1¼ pounds of sugar. Boil until quite clear and like jelly—about 45 minutes.

Mrs. Carroll Ley Stuart, Los Angeles, Cal.

Orange Marmalade

4 oranges, 2 whole lemons, and the juice of another. Sugar

Process: Trim off thick end of the fruit, slice thin and cut into cubes, using a sharp knife. Weigh and add 1 quart of water for each pound of fruit. Let stand overnight. Next morning, boil until it can be pierced with a straw. Let stand until the following day. Weigh again, boil a short time; add as many pounds of sugar as you have fruit and boil 20 minutes. Pour into glasses, but do not seal for several days as it thickens slowly. Delicious between brown bread for luncheon or tea.

Mrs. W. C. Fritter, Panama City, Fla.

Orange Marmalade

4 sour, thin skinned oranges, 2 lemons, 1 grape fruit

Process: Wash fruit well with vegetable brush. Cut fine and add 3 cups water for each cup fruit. Soak over night. Next morning boil until skins are soft and transparent. Measure fruit; add 1 cup sugar for each cup fruit and boil until it "jells." Do not double recipe.

Mrs. John A. Hope, St. Louis, Mo.

Marmalade

1 orange, 1 grapefruit, 1 lemon, sugar

Process: Shave off yellow rind of fruit and save it. With a sharp knife, peel off all tough, white fibre. Halve the fruit and slice very thin. Measure fruit and yellow rind, add 3 times as much water; let stand over night. Next morning, boil 10 minutes and let stand until next day. Mix fruit with an equal amount of sugar and boil an hour, or longer, if too thin.

Mrs. J. P. Massie, Berkeley, Cal.

Peach Marmalade

2 pounds sugar
½ cup water
1½ teaspoons lemon juice
2 quarts peaches, sliced
1 orange, pulp and rind, sliced thin

Process: Mix in order given and cook until thick. Pour into sterilized glasses. When cold cover with paraffin.

Mrs. Harlan Thomas, Cincinnati, Ohio.

Grape Fruit Marmalade

1 orange
1 lemon
1 grapefruit
3 pounds sugar

Process: Slice fruit very thin, rejecting only seeds and cores. Add 3 quarts water to fruit and let stand overnight in earthen vessel. Next morning boil 10 minutes only. Drain off water, add 3 quarts fresh water. and let stand over night. Next morning add sugar and boil until it is tender and "sheets" from spoon. Stir often that it may not burn. Pour into sterilized glasses. When cool, cover with melted paraffin.

Mrs. Julia L. Bowles, Hon. Life Pres. Troy Chap. U. D. C., Troy, Ala.

Mint Jelly

Process: Slice unpeeled tart apples, barely cover with water and cook until mushy. Pour into flannel bag and let drip overnight. Measure 3 cups juice and let boil two or three minutes, then add 3 cups sugar. Continue to boil. Just before it "jells" add ¾ teaspoon essence of peppermint, more or less, according to taste. Delicious with lamb. Cook only 3 cups juice at one cooking, that jelly may be light.

Elizabeth B. Bashinsky, Pres. W .M. S., Troy, Ala.

Peach Preserves

Pare peaches and cut from stone in one large piece, that is, pare the peach from off the stone; crack 4 or 5 stones and add to preserves. Make as Pear Preserves No. 2, omitting lemon.

Elizabeth B. Bashinsky, Troy, Ala.

Pear Conserve

6 cups ground pears
3 oranges, ground
2 lemons, ground
1 pound nuts
1 pound raisins
5 cups sugar

Process: Mix and cook until thick.

Mrs. L. Harrill, Statesville, N. C.

Pear Marmalade

1 peck pears	1 lemon
4 California oranges	4 pieces crystallized ginger

Process: Peel and core pears. Grind pears, oranges and lemon unpeeled, in coarse meat chopper. To each pound fruit, add ¾ pound sugar and cook until thick, stirring constantly after it begins thickening.

Mrs. D. H. Marbury, Birmingham, Ala.

Pear Honey

Process: Peel and core fruit and run through meat-grinder, using muslin disc. For each pound fruit, allow ¾ pound sugar. Cook until done, stirring constantly. When ready to remove from fire, add 1 can grated pineapple.

Mrs. I. R. Eskew, Selma, Ala.

Pear Preserves

5 pounds pears, run through food chopper, 5 pounds sugar, 2 small cans grated pineaple. Mix and boil until it jellies.

Mrs. A. E. Barr, Washington, D. C.

Pear Preserves No. 2

Peel fruit, quarter, remove core and all blemishes, and drop into cold water. When all fruit is prepared, drain and weigh. Use an equal amount of sugar. Put a layer of sugar into bottom of pan with a pint of water; then alternate layers of fruit and sugar, but no more water. Heat slowly until sugar is dissolved and then boil rapidly for 15 minutes; add pears and sliced lemons after removing the yellow, but not the white inner rind—1 lemon for every 5 or 6 pounds of fruit. It toughens fruit to remain in sugar overnight, and that is not desirable. Do not make more than 8 to 12 pounds at one time, that it may cook rapidly and be a beautiful pink color when done. If cooked in larger quantities, preserves will be dark.

Elizabeth B. Bashinsky, Pres. W. M. S., Troy, Ala.

Pineapple Honey

Put pears through meat-grinder; mix fruit and juice and measure. To each pint of fruit add 1 pint of sugar. Drain juice from pulp. Mix sugar with juice and boil. When boiling hard, add pulp gradually and cook until fruit is transparent. Add 1 can grated pineapple. Remove as soon as it boils.

Mrs. J. B. Stanley, Greenville, Ala.

Plum Sauce

Boil plums until soft and run through colander to remove seeds and skins. To each quart pulp, add 1 quart sugar, and to every 3 quarts pulp, add ½ teaspoon black pepper and the same amount of spice. Cook until thick, stirring frequently to prevent burning.

Cornelia S. Bean, Inverness, Ala.

Prune and Raisin Conserve

1 cup dried prunes
1 cup seedless raisins
½ cup chopped, blanched almonds
½ cup mild vinegar
1 teaspoon cinnamon
½ teaspoon cloves
½ teaspoon allspice
1 cup brown sugar

Process: Soak prunes and raisins overnight in 1 pint cold water. Next morning cook in same water until fruit is tender. Remove seeds from prunes and cut into small pieces. To prunes, add raisins, vinegar, sugar, and spices and cook until thick. When partly cool, add chopped almonds, put into jelly glasses and seal with paraffin. If preferred, almonds may be added just before serving.

Rhubarb Conserve

4 pounds rhubarb
1 pound seeded raisins
5 pounds sugar
2 oranges
1 lemon
1½ pounds nuts

Process: Wash and peel stalks of rhubarb and cut into 1 inch pieces; add juice and grated rind of oranges and lemon, sugar, and nuts; cover and let stand 30 minutes. Place on stove and boil 40 minutes, stirring frequently. Pour into jelly glasses, seal with parffin wax and cover with tin tops.

Mrs. George C. Evans, Sandersville, Ga.

Strawberry Jam

Process: Wash and drain 2 quarts strawberries; mash to a pulp and boil 15 minutes. Measure; add an equal amount of sugar and boil 10 minutes, stirring frequently. Seal hot.

Mrs. W. J. Nicholson, Centreville, Ala.

Strawberry Preserves

1 quart strawberries
1 quart sugar

Process: Put sugar into porcelain kettle with just sufficient water to dissolve. Boil until it threads. Add berries and cook 15 minutes. When cold, put into jars. It is best to stand over night before sealing.

Minnie Folsom Thomas, Bluefield, W. Va.

Strawberry Preserves

To every 2 heaping cups stemmed berries allow 1 pound sugar. Arrange in porcelain vessel in alternate layers and let stand several hours until juice begins to run through. Cook slowly until sugar melts, and then very rapidly for 30 minutes after pink foam rises. Seal while hot.

Mrs. Samuel Scott, Verbena, Ala.

Strawberry Preserves

2 cups strawberries, 1 cup grated pineapple, 3 cups sugar, 1 cup water. Boil 20 minutes.

Mrs. A. E. Barr, Washington, D. C.

Strawberry Preserves

2 cups strawberries, 3 cups sugar, ½ cup water

Process: Dissolve sugar in water, add large, not over ripe berries, and cook steadily, but gently, from 20 to 30 minutes, testing as you would jelly by dropping from spoon, and cooling a spoonful in saucer.

Mrs. Ella Higginson, Washington, D. C.

Ripe Tomato Preserves

Process: Peel and quarter fruit. Weigh, and allow an equal amount of sugar. To 6 pounds fruit add 6 pounds sugar, 3 lemons sliced thin, 3 tablespoons ground ginger and 7 pieces white ginger root. Boil slowly until a clear red color. Remove ginger root and pour into jars.

Esther Bayer East, Cullman, Ala.

Watermelon Rind Preserves No. 1

Prepare fruit as in Miss Allen's recipe; wash, cover with boiling water, add 2 tablespoons salt, 1 teaspoon alum, cover with plate and boil until tender enough to pierce with straw. Plunge into ice water and change water fresuently until rinds are ice cold. Prepare syrup, using 1 lb. of sugar and 1 pint of water for each pound of fruit. When boiling, add cold rinds, and for each 6 pounds of rinds, add piece of ginger an inch long, or lemon, sliced after removing yellow peel. If more convenient, preserves may be partially cooked one day and syrup drained off. Next morning, add rinds with ginger and lemon, and cook until syrup is of right consistency.

Mrs. Davis Wilkerson, Troy, Ala.

Watermelon Preserves No. 2

Prepare rinds as in Watermelon Preserves No. 3. Cover with lime water and soak overnight. Then soak in clear water 3 hours, changing water every hour. Boil in clear water, or ginger tea, if preferred, until you can pierce with straw. Drain and weigh, allowing 1 pound sugar and 1 pint water for each pound of fruit. When it boils, add fruit and cook until clear. When about done, add 1 large can of pineapple and 2 lemons. Omit ginger tea, if pineapple is used.

Mrs. Ophelia Wiley, Troy, Ala.

Watermelon Preserevs No. 3

My Mother, Clara B. Allen's Recipe

Pare off green rind and soft, white inner rind. Cut the firm, white rind into fancy shapes, weigh, and allow 1¼ pounds of sugar for each pound of fruit. Line kettle with grape leaves and fill with rinds, scattering little pulverized alum over each layer. Cover with 3 thicknesses of leaves and pour in sufficient water to reach and wet the leaves. Cover with close lid and steam, not boil, 3 hours. Remove rinds and drop into ice cold water. Soak 4 hours, changing water each hour. Make a syrup, using 1 pint water for each 1¼ pounds sugar. Boil and skim until no scum rises. Add rind and simmer 50 minutes. Spread rind upon dishes and place in sun; remove syrup from fire. When rinds are cool, bring syrup to boiling; add rinds and boil about 30 minutes. Seal hot. If desired, add 2 pieces ginger about 1 inch long, when rinds are first put into boiling syrup.

Eloise Allen, Winfield, Ala.

Watermelon Rind Preserves No. 4

Soak watermelon rinds over night in weak, salt water. Next morning put into clear, fresh water. The following night, soak in weak alum water to harden. Next morning put into fresh water again. About 11 o'clock, make strong ginger tea in large boiler. Boil rinds in this until tender. Make syrup of white sugar allowing 1½ pounds sugar and 1 pint of water for each pound of rind. Cut lemon into rings, allowing 1 lemon for each melon. Boil until rinds are clear and tender; then remove them, and boil syrup until thick. Pour it over the rinds. Put into jars.

Mrs. Robert H. Price, Talladega, Ala.

CANDIES

American Fudge

2 cups sugar
1 cup milk
¼ cake Baker's Chocolate
2 tablespoons butter

Process: Mix sugar and milk and bring slowly to boiling point; melt chocolate and add, stirring constantly. When nearly done, add butter and cook until t reaches soft ball stage. Let cool; add 1 teaspoon vanilla and beat until creamy. Pour into buttered dish; when cool, cut into squares.

Mrs. Jas. F. Creen, Anniston, Ala.

Brown Sugar Candy

2 cups medium brown sugar
1 cup nuts
¾ cup milk
1 tablespoon butter

Process: Mix sugar and milk and cook until it drops firm into cup of water. Remove, beat thoroughly and while beating, add butter and nuts; beat until heavy and creamy. Pour upon buttered platter and cut into squares.

Caramel Fudge

4 cups granulated sugar
2 cups milk
½ teaspoon salt
¼ cup butter
½ teaspoon cream tartar
1 cup nuts, cut fine

Process: Caramelize ¼ cup of the sugar. When brown and melted, add ½ cup boiling water and stir until smooth. Mix other ingredients, except nuts, and when boiling, add boiling caramelized sugar. Cook until soft ball stage; remove from stove, beat until it thickens, then add nuts. Pour upon buttered platter and cover with halves of pecans.

Mary Louise Sullivan, Sandersville, Ga.

Caramel Nut Candy

3 cups sugar
1 cup milk
1½ cups pecans
1 tablespoon butter

Process: Add milk to 2 cups sugar and boil. Brown remaining sugar in pan, stirring constantly. When thoroughly melted, add slowly to boiling milk and sugar, stirring well. When mixture forms soft ball when dropped into cold water, remove from fire and beat until it begins to thicken. Add butter, 1 teaspoon salt, and nuts. Pour into buttered dish and cut into squares while soft.

Miss Willette McMillin, Troy, Ala.

Caramel Nut Candy

3 cups white sugar
1 cup milk or cream
3 tablespoons Karo
2 tablespoons butter

Process: Boil until it reaches soft ball stage. Set aside and when almost cold, beat, add nuts and 1 teaspoon vanilla. Drop from a spoon, when stiff.

Chocolate Divinity Candy

2 cups sugar
2 tablespoons Karo (white)
2 heaping tablespoons cocoa
½ cup water
Whites 2 eggs
1 cup chopped pecans

Process: Mix first 4 ingredients and boil until it spins a thread or reaches soft ball stage. Pour slowly over whites, beating constantly. When little cool, add nuts and beat until it begins to harden, then drop from spoon upon wax paper.

Mrs. C. O. Bomar, Montgomery, Ala.

Chocolate Fudge No. 1

2 squares chocolate, melted
½ cup cold milk
2 cups sugar
⅓ cup dark Karo
2 tablespoons butter
1 teaspoon vanilla

Process: Grate chocolate and mix first 5 ingredients; cook slowly, stirring occasionally until it reaches soft ball stage,— about 5 minutes. Remove from fire, add vanilla and beat until it begins to granulate; pour into buttered pan; when nearly cold, mark into squares. If desired, add 1 cup nuts.

Mrs. Sam Mittenthal, Troy, Ala.

Chocolate Fudge

2 cups sugar, 1 cup milk
2 squares grated chocolate
1 heaping tablespoon butter
1 teaspoon vanilla

Process: Prepare as Chocolate Fudge No. 1.

Mrs. S. A. Caffee, Florence, Ala.

Chocolate Fudge

4 cups sugar	1½ cups milk
1 heaping tbsp. chocolate or cocoa	¼ pound butter
	1 teaspoon vanilla

Process: Mix sugar and chocolate; add milk and butter, mix well, and place upon stove. Cook a short time, until it almost creams when beaten; remove and beat, add vanilla, and nuts, if desired; pour into buttered platters, and when sufficiently cool, cut into squares.

Mrs. Lilla Sandlin, Alexander City, Ala.

Cocoanut Dainties

Stuff dates with pecans, roll in icing and grated cocoanut.

Mrs. Lucy Donnell, Decatur, Ala.

Creamed Mints

Make as French Candy substituting 2 tablespoons water for fruit juice. Flavor with 6 drops oil of peppermint. Shape and place a nut upon top of each.

Mrs. J. A. Rountree, Birmingham, Ala.

Crystallized Grapefruit Peel

Remove pulp and cut peel of grapefruit into thin strips with scissors. Cover with cold water and boil 20 minutes after it begins boiling. Pour off water; add cold water and repeat as above until it has been boiled three times for 20 minutes. Pour off all water and add measure of sugar for measure of peel, (no water). Boil on slow fire until every drop of syrup disappears.

Miss Willette McMillin, Troy, Ala.

Grape Fruit Rind Candy

Process: Cut rinds of 1 grapefruit into strips ½ inch wide. Cover with cold water and boil until rinds sink. Drain, cover with hot water and boil. Repeat with two more waters. Drain off all water, add 1 cup sugar and cook slowly until dry. Remove and stir until cool, to prevent sticking. Place upon open dish.

Mrs. F. K. Perrow, Anniston, Ala.

Sea Foam or Divinity Candy

3 cups sugar	½ cup water
¾cup Karo	Whites 3 eggs

Process: Mix well first 3 ingredients and put upon stove to cook. As soon as it begins to boil, commence beating whites. When candy forms a soft ball in cold water, add slowly to whites. Before the last half is added, see that it forms a hard ball in water,—so hard that it makes a noise against the side of cup. Add 1 cup of chopped pecans and flavoring, and drop from teaspoon upon buttered tins.

Mrs. Henry Golson, Tuscumbia, Ala.

Sea Foam Divinity Candy

4 cups brown sugar, 1 cup water, whites 2 eggs, 1 cup nuts

Process: Boil water and sugar until it forms hard ball when tested. Pour slowly over whites whipped stiff and dry, and beat vigorously. Add nuts, beat, and pour upon dish. When cool, cut into squares. Very fine.

Mrs. W. S. Webb, Tuskegee, Ala.

Divinity Candy No. 1

3 cups sugar
¾ cup Karo
½ cup warm water
Whites 3 eggs
Pinch Royal Baking Powder

Process: Mix first 3 ingredients and boil until it hardens in water. Pour slowly over well beaten whites of eggs to which baking powder has been added. Pour upon buttered dishes or marble, and mark into squares; nuts chopped fine, may be added.

Mary Wood Porter, Connellsville, Pa.

Divinity Candy No. 2

2 cups sugar
1 cup Karo
½ cup warm water
Whites 2 eggs

Process: Make as Divinity Fudge.

Mrs. DeWitt Brabham, Inverness, Ala.

Divinity Candy

3 cups sugar
¾ cup Karo
¾ cup hot water
Whites 3 eggs, 1 cup nuts

Process: Mix sugar, Karo, and water and boil until it makes hard ball when dropped into cold water. Pour slowly over well beaten whites. Beat hard for few minutes, add nuts and beat until it begins to cool. Dip up candy with large kitchen spoon and put upon greased marble or buttered plate. Dip a sharp knife into hot water and cut into pieces, after candy has cooled. If you wish to color candy, stir desired color into candy before adding nuts.

Julia Coleman Walters, Troy, Ala.

Divinity Candy No. 3

2¼ cups sugar
⅓ cup Karo
½ cup water
Whites 2 eggs

Process: Make as Divinity Fudge. Add nuts, if desired.

Grace A. Price, Talladega, Ala.

Divinity Candy (Mastin) No. 4

2 cups sugar
½ cup cold water
¼ cup Karo
2 eggs, whites; 1 cup nuts

Process: Mix first 3 ingredients and boil. Test by dropping a little into cold water. If it pops, or seems quite hard, it is done. Pour gradually into well beaten whites, beating vigorously all the time. Add nuts and beat. Pour into lightly buttered dish and cut into squares before it hardens.

Mrs. R. Y. Porter, Greenville, Ala.

Divinity No. 5

2 cups sugar; ¾ cup Karo, ¼ cup water, whites 2 eggs, fruits

Process: Boil first 3 ingredients until it reaches soft ball stage when tested in water. Pour ½ of syrup over stiffly beaten whites. Add pinch of salt. Boil remaining syrup until it spins a thread, pour over eggs and beat briskly. When it begins to thicken, add ¼ cup nuts and ¼ pound fruit,—dates, raisins, and citron. Pour upon slab and mark into spaces.

Mrs. Julian Elliott, Talladega, Ala.

Divinity Fudge

3 cups sugar	½ cup boiling water
½ cup Karo	Whites 3 eggs

Process: Mix first 3 ingredients and boil until brittle when dropped into cold water. Pour over well beaten whites and beat until it almost creams. Add any preferred nuts; pour upon greased marble and mark into squares.

Mrs. Lilla Sandlin, Alexander City, Ala.

French Candy (Uncooked)

White 1 egg, 1½ pounds 4X sugar, juice 1 orange or 1 lemon

Process: Put white into mixing bowl, add fruit juice and little of the grated rind; stir together slightly and sift in sugar very gradually working smooth after each addition of sugar until it is the consistency of biscuit dough. Knead well, roll into small balls or ovals; put pecan or English Walnut upon top of each. This may be used for stuffing dates.

Mrs. J. A. Rountree, ex-Pres. Ala. Div. U. D. C., Birmingham, Ala.

Kisses

Boil 2 cups sugar until it spins a thread and pour over the beaten whites of 2 eggs; add 2 teaspoons Royal Baking Powder, flavor with lemon, vanilla, or rose; drop by spoonfuls upon buttered paper, and cook in warm,—not hot oven.

Mrs. Ophelia Wiley, Troy, Ala.

Mints

2 cups sugar	⅛ teaspoon cream tartar
½ cup water	Essence of peppermint

Process: Add cream tartar to sugar and dissolve with water over slow fire, then cook rapidly until it forms soft ball in water. Plunge pan into cold water to stop boiling immediately. Beat until creamy. Flavor with few drops peppermint, coloring all, or part of fondant, if desired. It is better, if left in air tight vessel 24 hours before molding. Roll on marble slab and cut with small cutter.

Mrs. Gertrude Arnold, Anniston, Ala.

Patience

3 cups sugar	1 tablespoon butter
1 cup milk	1 cup pecans

Process: Caramelize 1 cup of sugar. Add 2 cups sugar and butter to milk and when it boils, add brown liquid sugar. Let it boil 2 or 3 minutes. Remove from fire, add nuts and beat until creamy.

Mrs. Lucy Donnell, Decatur, Ala.

Peanut Butter Candy

3 cups sugar	1 small jar peanut butter
1½ cups sweet milk	1 cup nuts

Process: Boil milk and sugar until it will make soft ball when dropped into cold water. Add small jar peanut butter before removing from stove. Stir about a half minute. Remove from stove, beat and add nuts; cream until ready to pour upon buttered marble. When cool, cut into squares with a hot knife.

Mrs. Walter Walters, Troy, Ala.

Pecan Candy (Delicious)

4 cups brown sugar	½ cup butter (scant)
1 cup milk	½ pound crushed pecans

Process: Boil sugar, milk, and butter until it forms soft ball when dropped into water. Remove from fire, add crushed pecans, and beat until hard enough to mold. Form into small cakes and place a half pecan upon top of each. Set aside to cool.

Mrs. J. H. Phillips, Birmingham, Ala.

Pecan Candy

3 cups sugar, 1 cup milk, 1 tablespoon butter, 1 cup pecans

Process: Caramelize 1 cup of sugar. Mix 2 cups sugar, milk, and butter and bring to boiling point. Pour this over the browned sugar and cook until smooth. Remove from stove, add pecans and beat until creamy. Pour upon buttered platter and cut into squares.

Bertha McLaurine Hall, Livingston, Ala.

Pinochio Candy

2 cups sugar; ½ cup rich milk, 1 cup browned sugar, nuts

Process. Mix first 2 ingredients and boil, stirring constantly until creamy. Slightly brown 1 cup sugar and add to boiling milk. When it reaches soft ball stage, add 1 teaspoon vanilla, and nuts; pour upon greased dish or marble, and mark into squares.

Mrs. A. H. Meriwether, Hayneville, Ala.

Pralines

2 cups dark brown sugar	1 cup rich milk
1 cup granulated sugar	1 tablespoon butter

Process: Mix all ingredients and heat slowly until dissolved. Let boil until a little tried in saucer is easily creamed. Stir frequently to prevent scorching. When thick as for icing, set aside until warm; then beat until it creams; add cup pecan meats when candy begins to cream. Drop upon wax paper, or pour into buttered dish and cut into squares.

Mrs. J. A. Rountree, ex-Pres. Ala. Div. U. D. C., Birmingham, Ala.

Pralines

3 cups light brown sugar	1 tablespoon butter
1 cup milk	1 tablespoon vanilla
3 tablespoons maple syrup	1 cup pecans

Process: Cook sugar and milk together, stirring constantly. When it begins to boil, add syrup and cook until soft ball stage. Add vanilla and butter and remove from fire. Let stand few minutes. Beat until creamy. Add flavoring and nuts and drop by spoonfuls upon oil paper.

Elizabeth B. Bashinsky, Troy, Ala.

Pralines

Moisten any amount of brown sugar and stir until it begins to boil; then boil, without stirring, until it forms soft ball in cold water. Set aside until sufficiently cool to hold hand on bottom of vessel. Whip until light, add nuts, and when it begins to set, drop quickly upon marble slab.

Nell Satterwhite, Galatin, Tenn.

Pull Candy

4 cups sugar, ¾ pint water, 8 tablespoons vinegar

Process: Mix and dissolve sugar thoroughly over slow fire, then boil briskly until it hardens immediately in ice water. Pour into buttered dishes. Take up as soon as can be handled and pull with tips of fingers.

Minnie Rowland, Tuscumbia, Ala.

Raisin Brittle

2 cups granulated sugar	¼ cup vinegar
1 teaspoon butter	½ cup cold water

¼ cup each, raisins, figs, dates, Brazil nuts, walnuts or pecans, and Maraschino cherries

Process: Chop fruits and nuts and arrange in buttered tin plates. Mix the other ingredients and boil until brittle. Pour over fruits. When cold, break into pieces.

Mrs. B. Rielley, Washington, D. C.

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Sugared Peanuts

2 cups raw peanuts, 1 cup water, 1 cup sugar

Process: Heat sugar and water and stir until sugar is dissolved. Add peanuts and boil until mixture sugars, stirring constantly. Continue to stir until sugar melts and coats the nuts. Spread upon flat dish to cool.

Mrs. S. G. Lang, Sandersville, Ga.

Sugared Pecans

2 cups pecan halves
1 cup sugar
½ cup water
½ teaspoon salt

Process: Boil sugar and water until it threads; add salted nuts, remove from fire, and stir until crystallized. Separate the nuts.

Miss Willette McMillin, Troy, Ala.

Vanilla Squares

3 cups sugar
1½ cups milk
Butter, size of walnut
1 teaspoon vanilla

Process: Stir milk and sugar until dissolved. Add butter and boil until it threads in cold water. Beat smooth and add vanilla. Pour upon buttered plates and cut into squares.

Frances Todd Brawley, Statesville, N. C.

Chocolate Fudge

3 cups sugar
1 cup milk
4 or 5 tablespoons cocoa
1 tablespoon butter

Process. Heat milk and sugar and stir until dissolverd. Add cocoa and stir constantly until it forms soft ball when dropped into cold water. Add butter just before removing from fire. Add 1 teaspoon vanilla and beat until creamy. Pour upon buttered marble or plates. When cold, cut into squares.

Mrs. Walter Walters, Troy, Ala.

Date Candy

3 cups sugar
1½ cups sweet milk
1 pound dates
1 cup nuts

Process: Boil milk with sugar for few minutes. Cut dates into fourths and add to mixture. Cook until it will make hard ball in cold water. Remove from stove, add nuts, and cream until ready to pour upon buttered marble. When cool, cut into squares.

Mrs. Bailey Talbot, Jr., Troy, Ala.

CHOICE RECIPES RECEIVED TOO LATE FOR CLASSIFICATION

Tennessee Fried Chicken

Clean, singe, and disjoint 2 tender chickens,—about 1¼ pounds each, and plunge into cold water; wash, drain, but do not salt. Let remain over night in refrigerator. When ready to fry, rinse in cold water, drain, but do not wipe. Sprinkle with salt and white pepper and coat heavily with flour. Into a hot skillet, put 1 cup melted lard and when smoking hot,—sufficiently hot to brown piece of bread in a minute, drop in pieces of chicken, so each piece will come into contact with skillet and no piece rest upon another. Cook more slowly until a delicate brown, then turn and brown other side, being careful not to scorch, nor get too brown. Pour over chicken ½ cup cold water and cover instantly. Let boil a few minutes until water begins to exhaust, and repeat process with ¼ cup cold water, and cook more slowly. Put chicken into hot receptacle and place in slack oven, or warmer, while preparing:—

Puffs and Cream Sauce

When water is exhausted from fat,—the fat is frying,—not boiling, strain fat into bowl; scrape and wipe hot skillet, pour strained fat into it and re-heat to smoking. Have previously prepared pastry or biscuit dough, rolled very thin and cut into strips, square and triangular shapes and drop into hot fat. Fry puffs a delicate brown upon each side, remove with perforated skimmer, and place within warmer, upon paper, to drain.

Put into sauce pan, ¾ ounce clarified butter, add gradually, stirring briskly, 2 tablespoons flour and cook 2 minutes. Add ¾ gill (⅜ cup) hot milk, ¾ gill cold cream, ½ teaspoon salt, 1 saltspoon Cayenne, 1 salt spoon nutmeg and beat briskly 2 minutes and simmer 5 minutes. Draw pan aside and watch carefully to prevent over-thickening. Pour into hot gravy bowl and serve with Fried Chicken. Pour part of sauce into middle of platter, pile chicken over sauce, in crown shape, place thin slices broiled bacon across top of chicken, then surround with corn fritters and border with puffs.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Corn Fritters

To one-half pint can sweet corn, well drained, add ½ teaspoon salt, 2 saltspoons white pepper, 3 tablespoons flour, 2 eggs, 3 tablespoons cold milk, 1 teaspoon chopped parsley and 2 saltspoons Royal Baking Powder. Mix well with wooden spoon for 2 minutes. Use same frying pan in which chicken was fried, and same hot fat remaining after frying puffs. Drop corn mixture by tablespoonfuls into hot fat and cook a delicate brown. Remove with perforated skimmer and place upon paper to drain.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Timbales of Rice

Put 4 ounces of best rice into sauce-pan with $\frac{3}{4}$ pint broth; add 2 saltspoons salt and 1 saltspoon white pepper, cover pan and boil 5 minutes; then place pan within oven and steam 20 minutes; add $\frac{1}{2}$ ounce butter; mix well. Fill 6 or 8 small molds, lightly buttered. Un-mold and use to garnish fried chicken.

Mrs. S. C. Bridgewater, Dixon Spring, Tenn.

Rice Croquettes

To 1 cup hot boiled rice, add 1 egg, well beaten, 1 teaspoon melted butter, salt to taste and sufficient sweet milk to make of right consistency to mold into shape. Form into oblong rolls or balls, roll in egg and bread crumbs and let stand in cold place an hour, then fry or bake. Serve hot as garnish for fried chicken.

Mrs. S. C Bridgewater, Dixon Spring, Tenn.

Corn and Tomato Pubbind

6 tomatoes, peeled, chopped
6 ears corn, cut fine
1 cup sweet milk
3 eggs, well beaten
1 tablespoon butter
1 tablespoon sugar

Process: Beat eggs, add milk. Mix all, add salt and pepper to taste, pour into pan and bake in moderate oven.

Mrs. Anna Phelan Derby

Baked Tomatoes and Eggs

Cook 1 can, or an equal amount of fresh tomatoes until thick. Season with pepper, salt, butter, and onion juice. Slice 3 hard boiled eggs. Arrange alternate layers of tomatoes and eggs into baking dish. Cover top with cracker crumbs, pour over 1 cup milk. Cook in oven until thick.

Mrs. J. F. Comer, Midway, Ala.

Scalloped Egg Plant

Peel and cook an egg plant; drain thoroughly; mash with wooden or silver spoon. Make a dressing of grated cold biscuits, egg bread, and cold rice. Soften with boiling water, or chicken broth, season well with butter, 3 or 4 eggs, salt, pepper, and chopped onion. Mix dressing thoroughly with egg plant, pour into baking dish and brown. Serve hot.

Aline M. Hagood, Lowndesboro, Ala.

Macaroni Soufflé

Wash macaroni, cover with cold water and cook until tender. When done, add salt and let simmer 2 or 3 minutes. Drain, rinse with hot water and put into large sauce-pan with alternate layers of grated cheese; add 2 tablespoons melted butter and sprinkle with white pepper, and salt, if needed; set into oven until cheese melts. Beat egg yolks until very light and add to them the whites well beaten. Beat eggs into macaroni and cheese. Pour into pyrex baking-dish, place within oven and bake until a delicate brown.

Mrs. J. E. Wilkinson, Hartford, Ala.

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Egg Soufflé

2 eggs, separated	1 tablespoon flour
1 tablespoon butter	⅔ cup scalded milk

Process: Cream butter with flour. When well blended, gradually add milk and cook in double-boiler 3 minutes. Cool slightly, add yolks and ½ teaspoon salt. Beat 2 minutes, then cut and fold in whites beaten stiff and dry. Turn into buttered dish, set into pan of hot water, and bake in slow oven until firm.

St. Thomas Hospital, Nashville, Tenn.

Cranberry and Apple Jelly

My Brother, Sam C. Bridgewater's Recipe

Prepare as Cranberry Jelly, (page 20), except add 2 large apples, peeled, cored, and sliced thin.

Mrs. Lucy Bridgewater Lovell, Nashville, Tenn.

Congealed Fruit Mold

1 cup red cherries, crystallized or Maraschino	1 cup nuts, ½ cup currants
	1 tablespoon Knox Gelatine
½ pound marshmallows	1 cup cream, whipped

Process: Soak cherries in a little sherry. Dissolve gelatine in little cold water over hot water. Add cherry juice, mix well and add whipped cream and all other ingredients. Pour into mold, set upon ice for several hours to congeal. Serve with whipped cream over it.

Mrs. Chas. Henderson, ex-Pres. A. F. W. C., Troy, Ala.

Pineapple Salad

1 can sliced pineapple, 1 can white cherries, 1 box Knox Gelatine

Process: Dissolve gelatine in warm water over hot water. Add fruit juices and sufficient water to make 1 quart. Color a deep pink with fruit coloring. Put each slice pineapple into an individual mold with cherry in center of pineapple. Fill mold with fruit juice and set upon ice to congeal. Serve with mayonnaise.

Mrs. H. L. Upshaw, Eufaula, Ala.

Perfection Salad

2 cups celery, chopped	1 envelope Knox Gelatine
2 green peppers, chopped	2 tablespoons lemon juice
1 cup finely shredded cabbage	½ cup mild vinegar
½ cup sugar	2 cups boiling water

Process: Soak gelatine in ½ cup cold water, add boiling water, sugar, 1 teaspoon salt, and vinegar. Season highly with Cayenne. Mix vegetables well with fork and put into mold. When liquid begins to thicken, pour into mold and place upon ice to congeal.

Mrs. H. L. Upshaw, Eufaula, Ala.

Congealed Fruit Salad

1 package Knox Gelatine
2 cups sugar (about)
2 cans fruit salad
1 small can pineapple
1½ cups mayonnaise
1½ cups cream, whipped
6 small bananas, cut into small pieces

Process: Add 1 cup cold water to gelatine and let stand 10 minutes. Add 1 pint boiling water, sugar, and juice from fruits. When cold, add mayonnaise and cream, the cream not to be whipped too stiff. Mix well and when thick, but not congealed, add fruits. A small bottle cherries, cut into pieces, and the juice may be added. For 1 package gelatine, have 3½ pints liquid, that is, cream, water and fruit juices.

Mrs. William Lanier, Hartford, Ala.

Irish Potato Salad

1 teaspoon butter
1 teaspoon sugar
1 teaspoon salt
1 egg, well beaten
¾ teaspoon mustard
¾ cup vinegar
Little cream
6 potatoes, diced
6 hard boiled eggs and small onion, diced

Process: Dissolve mustard in little of the vinegar. Mix first six ingredients in order given and cook until thick. When cool, add cream, add little Cayenne pepper. Pour dressing over diced potatoes, onion, and eggs.

Mrs. Chas. Henderson, ex-Pres. A. F. W. C,, Troy, Ala.

Waltham Salad

Pineapple cut into thin slices, cross-wise, centers removed. Pile in center, celery cut into thin 1½ inch pieces mixed with an equal measure of chopped English walnuts. Garnish circle at equal distances with sections of grape fruit and oranges. Serve with Cream Mayonnaise.

St. Thomas Hospital, Nashville, Tenn.

Waltham Salad Dressing

1 cup sour cream
1 egg, ¼ cup vinegar
2 teaspoons sugar
½ teaspoon cornstarch

Process: To the cream, add egg slightly beaten, vinegar, and the remaining ingredients thoroughly mixed. Cook in double-boiler, stirring constantly until mixture thickens.

St. Thomas Hospital, Nashville, Tenn.

Argyle Dressing for Salad

Yolks 4 eggs
4 tablespoons vinegar
1 tablespoon sugar
8 marshmallows
1 cup nuts
1 cup whipped cream
1 teaspoon each, salt, mustard, butter

Process: Cream butter with salt and sugar. Add pinch red pepper, mustard dissolved in little of the vinegar, yolks, and remaining vinegar. Cook in double-boiler. While hot, add marshmallows. When cool, add nuts and cream.

Mrs. E. W. Jones, Opelika, Ala.

Mayonnaise

Into bowl, previously rubbed with a cut garlic clove, place yolk of 1 egg. Gradually add 1 cup Wesson oil, 2 tablespoons olive oil, 1 teaspoon salt, (or less, if desired) 2 dashes Tabasco Sauce, ¼ teaspoon sugar, juice of ⅓ lemon.

Mrs. Rhea Garrett, Dixon Spring, Tenn.

Fruit Salad Dressing

⅓ cup orange juice
1½ tablespoons lemon juice
1 egg, slightly beaten
1 cup sugar
1 cup heavy cream
Few grains salt

Process: Mix first 4 ingredients and cook in double-boiler 10 minutes. Cool; fold in the cream beaten stiff and add salt. Serve with any combination of fruits arranged on lettuce leaves.

St. Thomas Hospital, Nashville, Tenn.

Hot Tamales (Makes 100 Tamales)

20 cups corn meal
4 scant cups lard
1 cup tomato juice
2 teaspoons black pepper
3 tablespoons sugar
⅓ cup salt

Process: Mix ingredients, scald with boiling beef stock; add sufficient boiling water to make a soft dough. Roll in shucks (green preferred) with a center filling made of:

1¼ pounds lean, roast beef cooked very done and ground; 3 small pods Cayenne and 3 small onions, ground, ⅓ cup sugar, 8 teaspoons salt, 2 teaspoons black pepper, mashed pulp of 3 quarts tomatoes. Tie shucks with ribbon made of strips of shucks and boil in salted, greasy water to which has been added, black pepper to taste, 1 or 2 green peppers, the fat and bones of beef, and the remaining tomato juice. Boil only 10 or 15 minutes, no longer. Serve with Chili Sauce and iced tea or hot coffee.

Mrs. Rhea E. Garrett, Dixon Spring, Tenn.

Osgood Pies

4 eggs, separated
1½ cups sugar
1 cup chopped raisins
1 cup chopped nuts
1 teaspoon cinnamon
½ teaspoon spice
2 tablespoons melted butter
1 tablespoon vinegar

Use flake pastry in individual pans. Will make 15 pies.

Mrs. Ed Crump, Nashville, Tenn.

Lemon Pie

Yolks 4 eggs
2 cups sugar
1½ cups boiling water
Butter size of egg, melted
2 lemons, grated rind and juice; ½ cup cold water.
2 heaping tablespoons Kingsford cornstarch

Process: Dissolve cornstarch in ½ cup cold water. Mix in order given, and cook until thick, then put into previously baked crusts. Use whites for meringue with 1 heaping tablespoon sugar for each white, gently folded in. This makes 2 pies.

Mrs. Ellie D. Foley, Detroit, Mich.

Whipped Cream

Soak 1 teaspoon Knox Gelatine in 1 tablespoon cold water 5 minutes; dissolve by placing over boiling water, then cool. Mix 1½ cups cream, ¼ cup milk and dissolved gelatine. Beat until stiff with egg-beater; add ⅔ cup powdered sugar, 1 teaspoon vanilla, and a few grains salt.

St. Thomas Hospital, Nashville, Tenn.

Susie's Spider Corn Cake

1¼ cups meal
2 cups sour milk
2 eggs, well beaten
2 tablespoons butter
1 teaspoon salt
1 teaspoon soda

Process: Sift meal with soda and salt, add gradually milk and eggs. Heat frying pan, grease sides and bottom of pan with butter. Turn in the mixture. Place upon middle grate in oven. Cook 20 minutes.

St. Thomas Hospital, Nashville, Tenn.

Corn Bread

2 cups meal
2 cups sour milk
2 tablespoons fat
2 eggs
1 teaspoon soda
1½ teaspoons salt

Process: Sift together the dry ingredients, add gradually milk, beaten eggs, and fat. Bake in hot oven 25 minutes. Sweet milk may be used. If so, omit soda, and add 4 teaspoons Royal Baking Powder. One cup flour may be substituted for 1 cup meal, if desired.

St. Thomas Hospital, Nashville, Tenn.

Georgia Spoon Bread

1 cup sifted meal
2 cups boiling water
1 cup sweet milk
2 fresh eggs; pinch salt

Process: Scald meal with boiling water, add milk and beat until smooth. Add eggs and salt and beat again. Bake in baking pan, in moderate oven 20 minutes.

Myrtle Brook, Opelika, Ala.

Nut Bread

2 eggs, 1 cup sugar
1½ cups sweet milk
4 cups flour
Butter size of egg
4 level teaspoons R. B. Powder
1 teaspoon salt
1 cup nuts
1 cup raisins

Process: Cream butter with sugar and mix as cake, adding nuts and raisins last. Pour batter into baking powder cans. Let stand 20 minutes. Bake in moderate oven 40 minutes.

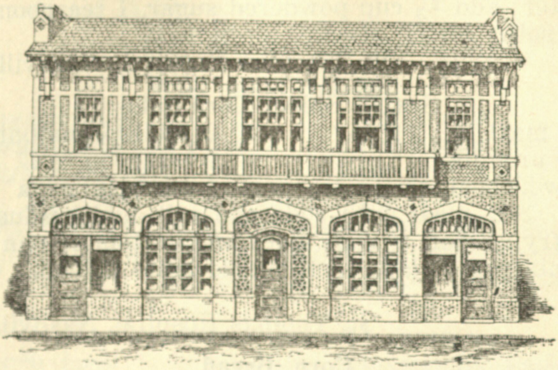
Mrs. E. W. Jones, Opelika, Ala.

Cheese Straws

2 cups grated cheese
2 cups sifted flour
1 teaspoon salt
1 heaping tablespoon butter or snowdrift
¼ teaspoon red pepper

Process: Make into stiff dough with ice cold sweet milk and water mixed. Roll thin, cut into narrow strips and bake quickly.

Mrs. E. W. Jones, Opelika, Ala.



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A THOUGHT

Hearts that are great beat never loud,
They muffle their music, when they come;
They hurry away from the thronging crowd
With bended brows and lips half dumb.

And the world looks on and mutters—"Proud."
But when great souls have passed away
Men gather in awe and kiss their shrouds,
And in love they kneel around their clay.

Hearts that are great are always lone,
They never will manifest their best;
Their greatest greatness is unknown—
Earth knows a little—God, the rest.

—Father Ryan.

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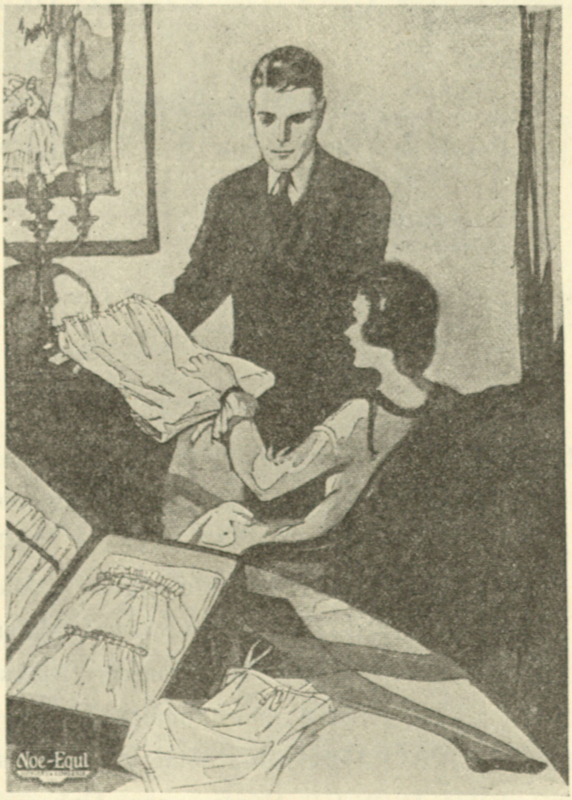

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The second is emblematic of the red hot strife and high hopes of success. The third brought the first wave of doubt and misgiving, for this flag wrapped the body of Stonewall Jackson, and in his death the Confederacy received its first disastrous blow.

The fourth and last bears across the end a red bar as if to say: See! the best blood of the Southland yields, but has not been spilled in vain. "Her children shall rise up to call her blessed," and she shall ever be the land of fair women and brave men.

—Nelly Gunter Elmore

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Skin as Fair as the Springtime!

Winter winds are harsh and seem worst of all for freckles. Quick! Bleach your skin with Nadinola Cream before Summer deepens the discolorations. Begin tonight to apply this magic cream and you'll gaze in your mirror with positive joy . . . smooth, soft, fair complexion, cleared of tan and windburn with every freckle, every eruption, every imperfection banished. Never before was your skin so milky white and beautiful.

We guarantee Nadinola Bleaching Cream to improve your skin or your money returned. At toilet counters, 50c, and large economy size, $1. Send today for free Nadinola Booklet. Dept. H, National Toilet Company, Paris, Tenn.

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The Lure of Southern Loveliness

"Nadine the perfect face powder for particular women,—only 50c."

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It stimulates your courage.

It guards you against extravagance.

It protects your funds against loss by robbery.

It trains you to think twice before spending money. The second thought often saves it.

With a bank account you always know the exact state of your finances.

Your pass-book is as good a cash book as you could want.

Your cancelled checks are unquestionable receipts for money paid out.

If you are a bank depositor the clerical force of the bank does your book-keeping.

It makes you a good citizen—and what better can be said of any man when he has lived his life.

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Headland, Alabama

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These Banks, each organized for a specific purpose and both under the same management, afford every facility for the transaction of any financial business.

No matter what your requirements may be, these Banks are equipped to sere you promptly and efficiently.

The Selma National Bank

Capital
$200,000.00

Surplus
$200,000.00

Transacts a General Banking Business

Accepts Deposits subject to Check in any Amount

Selma Trust & Savings Bank

Capital
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4 Per Cent On Savings Accounts

Acts as Executor, Administrator, Guardian, Trustee, Assignee, or in any Trust Capacity.

These Banks are located in the same building at the corner of Broad Street and Alabama Avenue, Selma, Ala.

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The Andrew Jackson

Birmingham, Ala.
The Tutwiler
The Redmont

Atlanta, Ga.
The Piedmont
The Ansley

Columbus, Ga.
The Ralston

Waycross, Ga.
The Phoenix

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Dispensers of True Southern Hospitality

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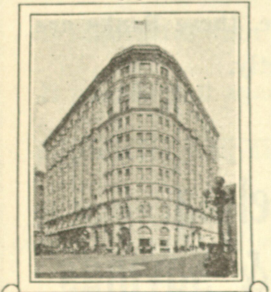
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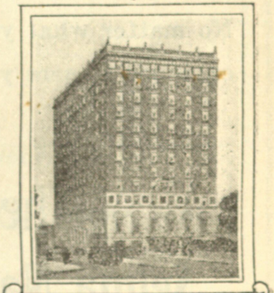
Atlanta, Georgia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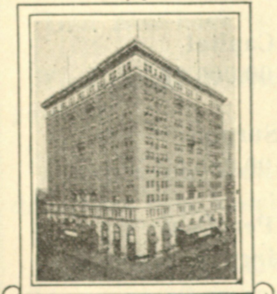
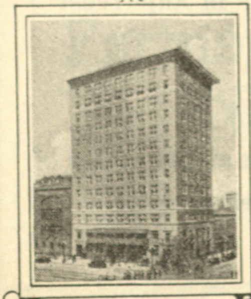

The Tutwiler
Birmingham, Alabama

The Ralston
Columbus, Georgia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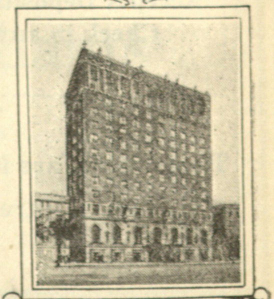
Birmingham, Alabama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2. Building fire-proof and equipment up-to-date in every respect. Rated A-1 by the American College of Surgeons.

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2. Must have the help of the Churches, Sunday Schools, W. M. U., White Cross, B. Y. P. U.'s and individuals who can give large gifts.
3. Can not keep up Charity Work unless we have help. We have done more than forty thousand dollars worth since the opening of the Hospital and we are doing about one thousand dollars worth of Charity each month.

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Surplus	$55,000.00
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GOOD COOKING
depends on the selection of ingredients
LIKEWISE
in buying Diamonds, selecting your jeweler is of first importance

Quality, intelligent service and low prices have made Klein's "famous for diamonds"

Klein & Son

"The Gift Shop of Alabama"

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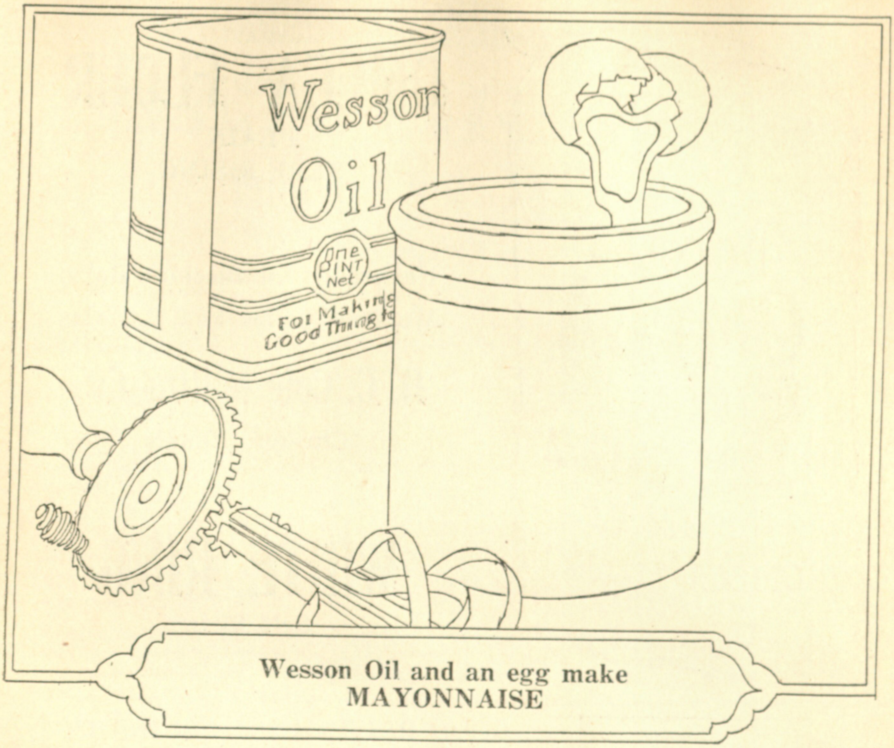


Wesson Oil and an egg make
MAYONNAISE

Few things are easier to make than good mayonnaise.

Wesson Oil and a fresh egg—beaten together and seasoned to taste—and you have a mayonnaise you'll be proud of!

Quickest results are obtained if the oil and egg are not too cold.

The ordinary temperature of your kitchen is just right.

Break an egg in a bowl—

Add about a tablespoonful of Wesson Oil.

Beat vigorously with an egg beater or a fork—until the oil and egg are **thoroughly mixed.** How long will that take? Perhaps while you count fifty—not as fast as you can count but as fast as you can beat.

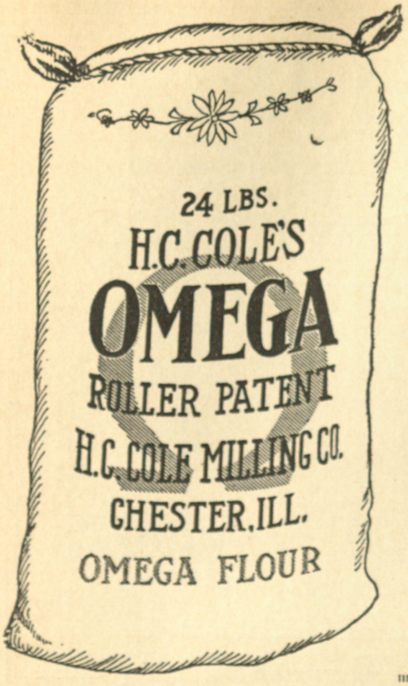
Add another tablespoonful of oil and beat again—**vigorously.** Two tablespoonfuls and beat again. Two or three more and beat again.

Your mayonnaise will begin to thicken a little.

Then add Wesson Oil four or five tablespoonfuls at a time, beating well after each addition—until your mayonnaise is as thick and stiff as you want it. The more oil you beat into it the thicker your mayonnaise will be—about two cupfuls is the usual amount. (Never add more than a quarter cupful of oil at any one time.)

After your mayonnaise is made, add seasoning. Mix a half teaspoonful of salt, a teaspoonful each of sugar and mustard, a generous pinch each of paprika and red pepper—add a tablespoonful of lemon juice or vinegar and stir until the salt and sugar are dissolved—then pour into the mayonnaise and beat well.

You ought to fry with Wesson Oil as well as make Mayonnaise with it, for you need a fat (oil) as good as Wesson Oil to make fried food as good as it can be.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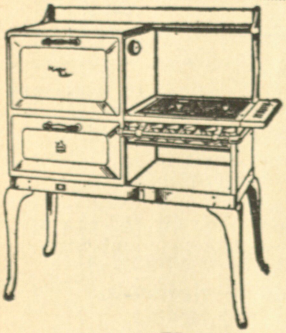

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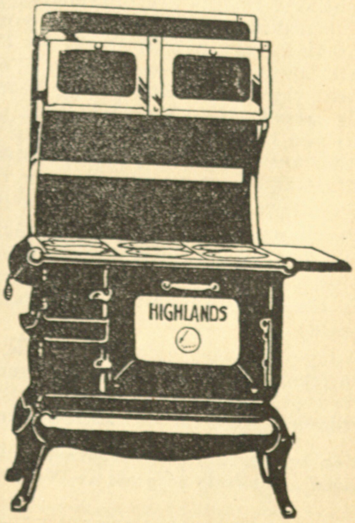
Come to Naught without the aid of a
GOOD RANGE



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And Results will be Gratifying

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WHEELER STUDENTS GET THE BEST POSITIONS
WHEELER BUSINESS COLLEGE
BIRMINGHAM ALABAMA
EST. 1888

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Ask Mrs. L. M. Bashinsky,
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This is the oldest of all the teacher-training schools in the Southern States. Counting both the long session and the summer term the total enrollment for twelve months, ending June 1st, 1925, was 3327. Sixty-four counties and eight states were represented.

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It is co-educational, yet more women of college grade attend this institution than attend any other college in Alabama.

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The Syrup of Quality

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"A Golden Blend of Corn and Cane"

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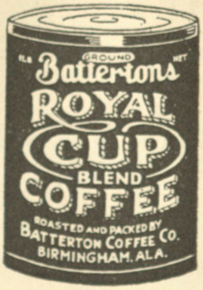
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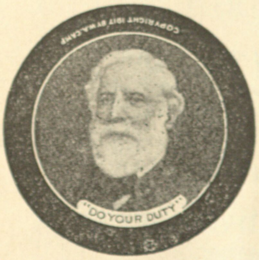
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The thrill which you experienced in receiving the gown when new is repeated when you receive it from us restored to its original freshness and good looks.

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Index

Batter Cakes, Rice Cakes, Griddle Cakes 71, 72
Biscuit—Beaten Biscuit 64-67
Biscuit—Dixie Biscuit, (66) Drop Biscuit (66) Tea Biscuit, (65) 64-67
Biscuit (Irish Potato and Sweet Potato) 67
Breads—Brown Bread, (52-53) Nut Bread, (54, 55, 337) 52-63, 337
Breads, Corn Bread (56, 337) Spoon Bread 57, 58, 337
Breads, Peanut and Prune 55-56
Bread, Susie's Spider Cake 337
Cakes, Directions for Making 231
Cakes, Apple Sauce 257, 258
Cakes, (Butterless) Almond Cream, (280) Angel Food, (279, 280) 279-285
Cakes, (Butterless) Sponge, Sunshine 280-285
Cakes, (Butterless) Chocolate Sponge, Date Cakes, Jelly Roll 281
Cakes, Chocolate, Devil's Food Mahogany 271-279
Cakes, Chocolate-Walnut Crumb Cake, (275) Egyptian Cake 278
Cakes, Lane and Filling 237, 291
Cakes, Short 256
Cakes, (Small Cakes) Cookies, Kisses, Gingerbread, Etc. 214-230
Cakes, (Small Cakes) Tea Cakes, Nut Teacakes 227-230
Cakes (Small Cakes) Muffin Cakes, Date Bars, Nut Bars 226
Date Cakes 259
Lemon Cheese 291-293
Pecan Cakes 269
Cakes, Spice 255, 256
Cakes, (White, Loaf and Layer) Banana, Caramel, Cocoanut, etc. 233-243
Cakes, (White Layer) Lady Baltimore 235-236
Cakes, (White Fruit) Almond, (244) Plum, (246) Nut, (247) etc. 244-247
Cakes, (Whole Egg) Cinnamon, (248) Coffee, (248) Cup, (249) etc. 247-257
Cakes, Lady Orange, (237) Orange, 252, 253 252-253
Cakes, (Whole) Egg) Pineapple, (250) Lemon Cheese, (251) 250-251
Cakes, (Whole Egg) Pound 253-255
Cakes, (Whole Egg, Fruit and Nut) Coon, (258) Date, etc. 257-271
Cakes (Whole Egg) Jam 267-268
Cakes, (Whole Egg) Pecan 268-269
Cake Filling and Icings, Caramel, (287-289) Chocolate, (289-291) etc 285-294
Cake Filling, Lane 237, 291
Candies, Caramel, (324, 325) Chocolate (325, 326, 331) Pecan, (329) etc. 324-331
Cheese Dishes, Balls, (78, 79) Red Devil, (81) Souffle, (81, 82) etc. 77-78
Cheese Dishes, Straws 337, 82-83
Chicken, Creamed, (27) Creole, (28) Broiled, (26, 27) etc. 26-32
Chicken, Fried with Puffs 332, 30
Chocolate 317
Croquettes, Brain, (25, 26) Chicken, (28, 29) Meat, (36) Nut, (36) 25-36
Desserts, Apple Custard, (170) Boiled Custard, (171-172) etc 169-190
Desserts, Souffles, Date, (187) Marshmallow, (188)) etc. 187-188
Desserts, (Congealed) Charlotte, (172-175) Blanc Mange, (175) etc. 172-190
Egg Dishes, Omelet, (75, 76) Poached, (76) Scrambled, (77) etc. 334, 75-77
Egg Bread 56
Fish, Crabs, (12, 13) Creamed, (14) Lobster, (14, 15) Oysters (16, 17) etc. 11-19

Fish and Meat Sauces, Cranberry Sauce, (20, 334) Lemon, (21) 20-23
Fish and Meat Sauces, Crab Cocktail, (12) Mint, (22) etc. 20-23
Freezing and Molding 199-200
French Toast 53
Hot Tamales 336
Ice Cream, Parfaits, Mousses, etc. 200-210
Jelly Roll 281
Jellies, Blackberry, (317) Mint, (320) 317, 320
Macaroons, Cocoanut, Fruit, Walnut 224, 225
Meats, Beef Loaf, (23, 25) Steak, (24, 25) Ham, (33-35) Lamb, (36) etc. 23-38
Meringue 129
Muffins—Corn, Flour, Graham, Rice, etc. 58-61
Pastry 127-129
Pies, Apple, (130) Banana, (131) Butterscotch, (132-134) etc. 130-150
Pies, Caramel, (134, 135) Cream, (138-139) etc. 130-150
Pies, Hawaiian, (141) Lemon, (141-143, 336) Osgood, (145, 336) etc. 130-150
Pickles (Sweet) Cherry, (294) Fig, (294) Peach, (295) Pear, (295) etc. 294-297
Pickles (Sweet) Plum, Watermelon, (296) etc. 296
Pickles, Artichoke, (294) Chili Sauces, (302-304) etc. 297-310
Pickles, Cucumber, (301-302) Catsup, (304-305) etc. 297-310
Preserves and Marmalades—Jam, (317) Fig, (317-318) Peach, (320) etc. 317-324
Puddings, Baked and Steamed 150-165
Puddings, (Congealed), Ice Box, (191, 192) etc. 190-198
Puddings, Glorified Rice 196
Puddings, Imperial, Iced Rice 197
Puddings, U. D. C. and Tutti Frutti 198
Puddings, (Frozen) Macaroon, (194) Orange, (195, 196) etc. 192-198
Pudding Sauces, Caramel, (165, 166) Hard, (167) Wine, (169) etc. 165-169
Punches, Lemon Cocktail, (314) etc. 311-314
Rarebits, Cheese, Tomato, Welsh 83-84
Rolls—Potato Rusk, (67) Liquid Yeast, (67, 68) Cinnamon, (68) etc. 67-71
Salads, Brain, Chicken, Cheese 106-110
Salads, Fish, Sardine, Salmon, Shrimp, etc. 110-111
Salads, (Congealed Fruit) and Vegetable 334, 335, 116-127
Salads (Not Congealed) Fruit and Vegetable 335, 98-105
Salads, Frozen Fruit and Vegetable 112-116
Salad Dressings, Cooked and Fruit 335-336, 92-98
Salad Dressings, French, Mayonnaise, Russian 336, 88-92
Sally Lunn, Popovers, Doughnuts 61-63
Sandwich Fillings 85-87
Sherbets, Frappes, etc. 210-214
Soups, Cream, Bouillon, (8) Oyster, (9) etc. 7-11
Tea 317
Tramps 230
Vegetables and Fruits 232, 333, 39-51
Wafers 230
Waffles, Eggless, (72) Raisin, (73) etc. 72-74
Whipped Cream 337
White Sauces 23
Wines, Nectars, Acids, Grape Juice (316) 313-316

Memoranda

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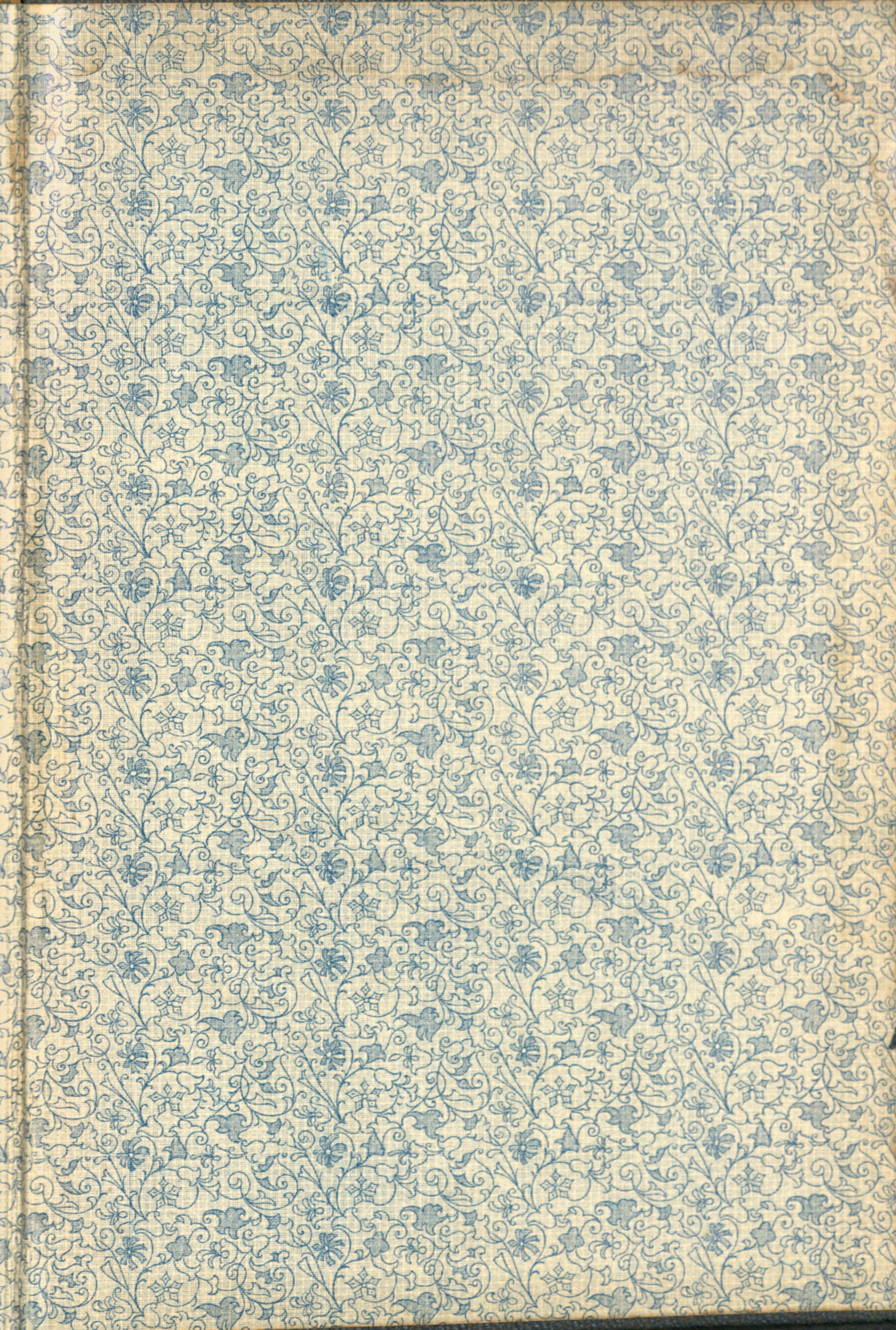Memoranda